ROVISIONER

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MEAT INDUSTRY SUPPLIERS



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with Filtered Smoke



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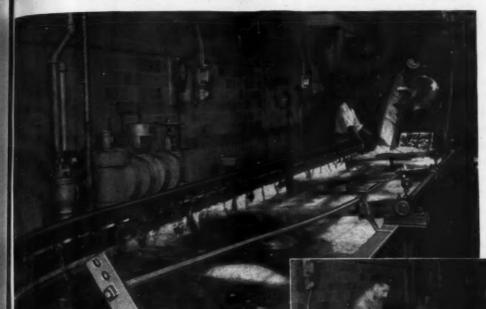
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Buffalo

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INK-BELT Scalding Conveyors Assure (orrect Scalding — Better Dehairing



600 hogs pass through this conditioning and scalding tub every

Apron conveyor handles hogs from cool water tank to hot water tank. Shackles keep hogs submerged. Operator on right is inserting tongue protector to protect tongue during dehairing operations.

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Liak-Belt products include Overhead Pusher Conveyors, Chains & Sprockets of all types, Boning and Hog Cutting Conveyors, as well as Conveyors and Elevators of the Apron, Belt, Bucket, Chain, Flight, Continuous-Flow and Screw types for handling edible and inedible products. Coal and Ashas Handling Equipment. Automatic Coal Stokers. Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens. Car Spotters—Portable and Stationary types. Portable Car Icers. Ice Crushers and Slingers. Spray Norales. Babbitted, Bail and Roller Bearings—Spead Reducers, Variable Speed Changers, Elevator Backets, Silent Chain Drives, Roller Chain Drives, Roller Chain Drives, Rangers. Collars. Clutches. Gears. Palleys. Base Plates. Shafting etc.

3, N.Y.

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LINK BELT CONVEYORS



Provisioner

Valume 116

BRUARY 8, 1947

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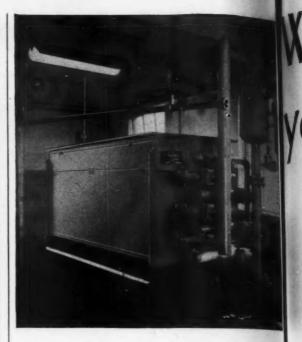
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Cold water, chilled to 33° F., or cold liquids, or non-freezing solutions below 32° F. are produced exnomically by the new Niagara Liquid Cooler.

For large capacity equipment it is most compact. For example, one model furnishes 92 gallons per minute of water cooled from 45°F. to 35°F., with 28°F. refrigerant temperature, in less than 30 sq. ft. of floor space. Other models . . . from 24 to 465 G. P. M.

Extra advantages are positive temperature control; assurance of holding temperature accurately in spite of variation in cooling load; rapid chilling of the liquid; savings in power and refrigeration consumption.

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Over 30 Years' Experience in Industrial Air Engineering
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HUMIDIFYING . AIR ENGINEERING EQUIPMENT

With Patapar you get PROTECTION...

Patapar* Vegetable Parchment has what it takes to really protect foods.

It has high wet-strength. You can soak Patapar in water—or boil it—and it will remain strong.

It is grease-resisting. When it comes in contact with grease, fats or oils Patapar resists penetration.

It is odorless, tasteless, pure of texture.

PLUS these extra services:



Brilliant effects are obtained by printing Patapar with brand names and colorful designs. We do the printing in our own plants by letterpress or offset lithography. We'll print your wrappers in one color or several colors — using inks that are moisture proof, colorfast, and harmless to taste.

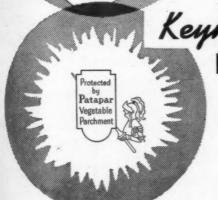
As specialists in printing Patapar we do the work skillfully and economically. Ours is a complete printing service — art work, engravings, typesetting — everything.



When you order printed Patapar we'll gladly include the Keymark on your wrappers at no extra cost.

The Patapar Keymark is nationally advertised. Women know it as a symbol of protection. And when they see it on your wrappers it reminds them that your product inside is well protected.

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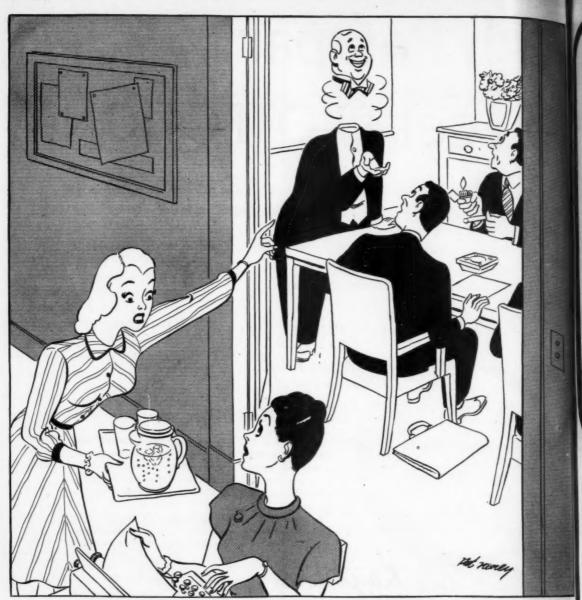
Paterson Parchment Paper Company • Bristol, Pennsylvania

Headquarters for Vegetable Parchment Since 1885

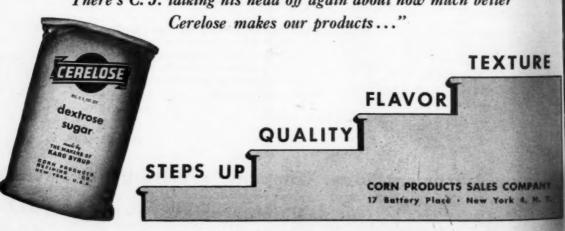
WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA MANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON ST., CHICAGO 2, ILL.

he Rational Provisioner—February 8, 1947

Page 5



"There's C. J. talking his head off again about how much better



A TIMELY THOUGHT

FEAR knocked at the door.

FAITH answered it.

NO ONE was there.



PASSED ALONG BY



SPECIALISTS IN PAPERS FOR THE

PARCHMENT WAXED GREASEPROOF OILED

RE

MEAT PACKING INDUSTRY

FARCHMENT . KALAMAZOO 99 . MICHIGAN BRANCH PLANTS: DEVON, PENNA. HOUSTON, TEXAS



Naturally, sausages have that tangy, smoke flavor in

Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



Choose these fine natural casings to give sausages these important advantages:

Appetizing Appearance Inviting Tenderness
Finest Smoked Flavor
Protected Freshness Utmost Uniformity

ARMOUR and Company

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TWO MORE SPEAKERS HAMED FOR WESTERN PACKERS' GATHERING

PLANS for the first annual meeting of the Western States Meat Packers Association, to be held at San Francisco February 20 and 21, are nearing completion and two more speakers were amounced this week by E. F. Forbes, amounced of the organization.

U. S. Senator Ernest W. McFarland of Arizona will speak on "The Need for a Strong Western Livestock and Meat Industry," and William B. Wright, producer-Packer Relations." As previously announced, Dr. Karl Brandt, internationally known food economist of the Food Research Institute, Stanford university, will address the group on "Will the World Look to America for its Meat Supply in 1947," while Fulton Lewis, jr., radio commentator, will respond to the presentation of an award of honor for outstanding service to the American people.

It is expected that around 400 delegates, representing independent meat packers of the nine far western states, will attend. Business sessions will be held at 10 a.m. and 2 p.m. on both days at the St. Francis hotel, and election of officers and directors for the coming year will take place at the forenoon meeting, February 21.

In commenting on the plans for the meeting president Forbes said:

"Our forthcoming meeting will mark the first time the independent meat packers have come together to promote and consolidate the industry in the West. The objectives are to foster and expand the industry; to see that the West is properly represented at Washington in matters of trade relations, including foreign markets; to protect western packers and consumers from the inroads of eastern competition, and to build up larger meat industry payruls in the western area.

"Among the topics to be discussed will be destructive competition created by existing freight-rates on meat and packinghouse products, which tend to dive the slaughter of livestock into the Cern Belt which, coupled with the new low west-bound freight rates on dressed meat and by-products, threaten to break down slaughtering and packing operations in the far western states.

"If these conditions are not rectified, they could eventually make us merely wales agents for midwest packers, which wald destroy western payrolls and ultimately force us out of business.

"Other activities of our association

include the promotion of new methods for the distribution of meat and meat products, such as frozen meat and self service markets, in line with improved ways of processing and distributing developed during the war.

"Also to be considered will be the possibility of a daily news marketing service on dressed meats by expansion of the present San Francisco market news service to include Los Angeles and Portland, giving complete coast-wide coverage.

"We shall also continue our efforts toward modification of export control on hides, so we can sell Western hides in foreign markets.

"It will be our policy to continue to watch closely all national and state legislation affecting our industry."

60,000 HIDES FOR EXPORT

The Office of International Trade announced this week that arrangements have been made for handling a February export quota of 60,000 hides. The regulations covering the quota provide that it shall be restricted to hides weighing 55 lbs. and up. Allocations for specific countries were as follows:

Belgium, 8,000; Finland, 2,500; France, 11,000; Netherlands, 4,000; Norway, 6,000; Sweden, 11,000; Switzerland, 5,000, and Turkey, 2,500.

The allocations were set after the Office of International Trade had consulted with buying missions of the countries named. All of the missions agreed to take up with their respective countries the matter of immediate issuance of import permits covering the quantity of hides allocated. In the case of sellers in this country, it will be necessary to apply to the Office of International Trade in the usual manner for all export licenses. Ten thousand hides have not been allocated to specific countries and this quantity may be exported to any other destination.

Arrangements are effective only for February. In the meantime, the government export policy committee will reexamine the entire situation to determine what the hide export policy shall be until June 30 when the government's authority to control hide exports expires.

SOAP OUTPUT UP 22%

Soap production rose 22 per cent in the last quarter of 1946, marking the first increase in nearly two years, the Association of American Soap and Glycerine Producers reported. Based on reports from 70 manufacturers, who account for nearly nine-tenths of the total output, fourth quarter deliveries reached 603,000,000 lbs., against 494,000,000 lbs. in the third quarter.

FTC WILL HOLD TRADE PRACTICE CONFERENCE FOR RENDERING FIELD

The Federal Trade Commission will hold a trade practice conference for the rendering industry at the Statler hotel, St. Louis, February 28, at 10 a.m. The conference has been assigned to Commission Chairman Garland S. Ferguson.

Members of the industry requested the Commission to institute the trade practice conference proceedings. The conference and subsequent proceedings will be directed to the establishment and promulgation by the Commission of trade practice rules which will serve the best interests of the industry and the public. The Commission invites all members of the industry to attend the conference and participate in the formulation of rules.

Among subjects which have been suggested for consideration at the conference are: Misrepresentations in procurement of raw materials and in sale of finished products; use of monopolistic practices to drive out competitors either by offering prices for the procurement of products not justified by trade conditions or by other monopolistic methods; misdesignation and misweighing; falsification or omission of records; exclusive dealing arrangements; inducing breach of contract; enticing away employes of competitors; commercial bribery; combination or coercion to fix prices, suppress competition, or restrain trade; unlawful procurement and use of competitors' confidential information, and defamation of competitors and disparagement of their products.

After the St. Louis conference, the Commission's staff will prepare and issue proposed rules to all interested parties. Thereafter, a hearing will be held at which members of the industry and others having an interest in the proceedings will have opportunity to submit their views and suggestions.

FOOD STORE SALES RISE 20 PER CENT OVER 1945

United States food store sales for the year 1946 totaled \$24,000,000,000, an increase of 20 per cent over sales for the preceding year, according to a recent report of the domestic distribution department of the U. S. Chamber of Commerce. The year's sales for all retail stores in the nation, of every type, amounted to \$96,000,000,000. Wholesalers are estimated to have sold an even \$100,000,000,000 of non-durable goods, 19 per cent more than in 1945. Food wholesalers had the greatest sales —\$30,500,000,000, or 22 per cent higher than in the preceding year.



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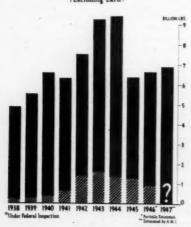
OR the first time in several years the canned meats industry is last ing forward in 1947 to an expan sion of production for the civilian man ket. It expects to be on the market with a more nearly normal representation of product-both with respect to types of canned meats and to supplies of given types. The quality of product will be the finest in the history of the industry and this product will be adequately pro moted in order to obtain maximum co sumer demand. This determination was expressed by speakers and representatives at the recent meeting of the National Meat Canners Association in

"A SQUARE MEAL FROM A SQUARE CAN"

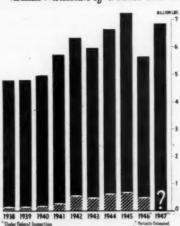
The National Meat Canners Association, the American Meat Institute, and the Can Manufacturers Institute are grooming for a promotional drive on meats-in-a-can during June and July. Plans are described in this article. The red background ad (left) of luncheon meat served hot with barbecue sauce, scheduled to appear in Life and the Saturday Evening Post, is the spearhead around which the promotion is built. In modified form it will be used as a display piece for retail stores and will appear as a color reprint in a salesman's portfolio.

■ PORK PRODUCTION* and
Related Production of CANNED PORK

(Excluding Lard)



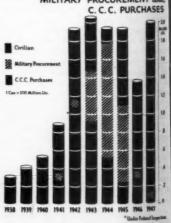
■ BEEF PRODUCTION" and Related Production of CANNED BEEF %



CANNED MEAT PRODUCTION®

MILITARY PROCUREMENT and

C. C. C. PURCHASES



PERCENTAGE OF CANNED MEATS TO TOTAL PRODUCTION

Charts indicate meat production and buying of canned meats over the last several years. (Total figures on beef production are carcass weight, whereas the figures on canned meat production are finished weight ready for the consumer.)

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Atlantic City, and plans were formulated to achieve such a goal.

The canned meats industry, as represented by the National Meat Canners Association, has worked through the years to improve the quality as well as quantity of canned meats sold in the United States. T. C. Tait, president of the National Meat Canners Association, in reviewing the history of the group, cited several examples of progress it has made in behalf of the industry. Organized in the early 1920's as a nonwont corporation, the group has grown in size and importance with the expanding industry, until today the canning of meats is a very substantial part of the great meat packing industry. Its foremost objective is to promote and main-tain high standards of quality, and the Standards committee has been established "to promulgate minimum quality specifications at a level high enough to insure . . . the quality of any canned meat product that comes into the market regularly." It makes its recom-mendations first to the Association membership and with their endorsement, to the M.I.D.

Mr. Tait explained how the meat canners group is closely associated with the American Meat Institute and the Can Manufacturers Institute in working toward common objectives. He also revealed that a member of the National Meat Canners Association had been elected to the board of directors of the National Canners Association and in the future the two groups will work more closely.

One factor in the optimistic outlook for the canned meats industry is the expected high level of meat production. These figures were quoted by Gus Robert, canned meats manager of the Cudahy Packing Co. and a director of the association:

"For the year 1947 we expect that total per capita meat consumption will reach approximately 151 lbs., nearly 15 lbs. greater than last year, and the largest per capita meat consumption in 35 years. To the meat canning industry and to the can and steel companies, that means that for the first time in many years we shall have plenty of raw material. The supply situation is good. We expect consumer purchasing power to stay pretty high during 1947. With your cooperation we hope to do the best job which our industry has ever done in bringing that supply to the nation."

Russell Smith, head of the canned meats department of Wilson & Co., made the prediction that there will be "ample tinplate" for canned meats in the months to come. He based the statement on several factors, one that other segments of the canning industry are

MEAT Main-Dish Plans that Come in Cans



A Square Hand from a Square Care. Grill dised luncheon meat quickly, lattle on your fevoive luncheon meat quickly, lattle on your fevoive luncheon meat, and this versarile meat is ready for fasch or warms.



Coll and Tomalas—the and Gulck. For the Mexican-aryle dinner, the late supper, the quick lanch. Choose the lexaed that saits your east



Corned Bad Heath with Eggs on Fay. A read for a man. I turnerer in the shifter, and this over-popular blend of corned heat and possions is ready to be crowned with eggs, served with pride



the Flavor Secret of Meats-in-a-Can

hose come-on-and-eat flavors of meann-a-can come from the good mean and other ingredients you see named on the abel—the fise spices and encounings, he skill of expert canned meat "chefs." Read the labels, too, for fresh nea ways to serve these mealtime beauties had remember that canned means, like ill means, give you the kind of complete sigh-quality protein all of us—young ted old—nead every, day, winter an umper allks.



Vienne Susange and Marasoni Leaf. These delicarely existed open-end frankforters, trader mecanni and year favorite choses touce make a dish that the children reach for.



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MAIN DISH IDEAS FROM CANS

Service advertisement, which will appear in Good Housekeeping and Ladies Home Journal, featuring luncheon meat served hot, chili and tamales, corned beef hash, Vienna sausage with macaroni, and tongue. (Below) View of the National Meat Canners Association Luncheon at Ambassador hotel, Atlantic City, at which promotion plans were announced.

not likely to be producing as much in 1947 as in 1946. He also recalled the excellent record of the steel companies during the war in reaching "unheard of levels," and asserted that if meat canners "put their shoulder to the wheel and take the proper steps to increase (Continued on page 29.)



USDA Concerned Over Mexican Foot-and-Mouth Disease; Urges Fencing of Border

AUTHOUGH since the outbreak in Mexico no cases of foot-and-mouth disease have appeared in the United States, nor have any appeared in the northern states of Mexico (the nearest affected herd is 350 miles from the border) recent reports from the U. S. Department of Agriculture reflect that agency's concern over the possibility that the disease might spread to this country.

Highlights of the situation, according to the USDA, are as follows: The outbreak which first occurred in the State of Vera Cruz in east-central Mexico has spread, since late in 1946 to nine Mexican states and the federal district—for the most part in a westerly direction. The area containing the affected herds is under quarantine maintained by Mexican authorities with the aid of troops. About 2,000,000 head of cattle are estimated to be in the quarantined area and about 9,000,000 in other parts of Mexico.

At the invitation of the Mexican authorities the United States has five veterinarians, all experienced in foot-and-mouth disease control, on the scene of the outbreak, to render technical assistance. Another is organizing the border defenses. Department officials have made strong representation, through official channels, urging the prompt completion of a substantial fence along the entire U. S.-Mexican border. Such a fence, of which only segments thus far exist, is needed to help maintain an effective border quarantine.

One area of potential danger is in the vicinity of Matamoros, Mexico, near the Texas border close to the Gulf Coast, approximately opposite Brownville, Tex. At least 50 zebu bulls obtained from Brazil in 1946 are on several ranches in that area, but none have yet shown signs of infection.

The USDA has recommended that no stock shows, fairs, or expositions be held near the border, also that persons who have been accustomed to cross the border for hunting, especially with dogs, refrain from doing so during the emergency. Further veterinary inspection of cattle that entered the United States when imports were permitted is being continued. But the rate of inspection is impaired somewhat by a shortage of veterinarians, traceable to war conditions and economic causes.

So far as determined, comparatively few of the affected cattle in Mexico have been slaughtered as a means of control and eradication.

Officials of the U. S. Bureau of Animal Industry, though lacking authority to engage in active disease-eradication work in Mexico, such as the enforcement of quarantine and slaughter of affected animals, are prepared to take such action immediately if cases of foot-and-mouth disease should appear in the United States.

An animal industry subcommission, with representatives from the U. S. and Mexico, reported this week "the disease has already become so wide-spread as to constitute a grave danger to the livestock industries of Mexico, the United States, and other countries." It adds that the facilities of Mexico are "insufficient to cope successfully with this disease which constitutes an international problem."

GRANT \$150,000 TO FIGHT STOCK DISEASE IN TEXAS

An appropriation of \$150,000 to aid Texas state authorities in fighting foot and mouth disease, recently discovered in Mexico, has been granted to the livestock sanitary commission by the state legislature. Only the Governor's signature is necessary for the legislation, which would give the commission broad new powers, to become law. The matter of combatting the disease was given top priority by the Governor in recommending it to the legislature for emergency consideration.

CAN INSTITUTE OFFICERS

The Can Manufacturers Institute last week elected Robert S. Solinsky president of the organization for the coming year. Solinsky, who is president of Cans, Inc., Chicago, has been associated with the can making industry since 1908 and became a member of the institute in 1941. He succeeds George A. Milton. Other officers for 1947 are: H. F. White, executive vice president; and Clifford E. Sifton, secretary.

VOID PENNSYLVANIA LAW REQUIRING OLEO LICENSES

The State Supreme Court last week declared unconstitutional a 45-year-old Pennsylvania law which imposed a \$500 license fee on oleomargarine wholesalers and a \$100 fee on retailers. The court held that the fees were confiscatory, acted in restraint of trade and were unreasonable.

The opinion of the tribunal upheld a decision of the Common Pleas Court of Dauphin County, Pa., which had acted on a bill of equity filed by five oleo dealers. The Commonwealth appealed that decision to the high court, arguing that the funds raised through the fees might have been required to protect the public against fraud and deception, and that the fees were a tax.

Justice Maxey of the court ruled, however, that the dealers had proved the margarine fees to be so far in excess of the amount required to enforce the regulations as to impose an unwarranted restriction on a lawful business. The state collected \$1,121,000 in two years and spent \$249,000 to enforce the margarine and 37 other food laws.

Renderers' Economist Asks Halt in U. S. Concessions on Foreign Fats and Oils

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Dr. John L. Coulter, consulting conomist of the National Renderers Ameciation, at a hearing this week in Washington asked the Committee for Reciprocity Information to withdraw all animal, marine and vegetable fat and oils from further consideration in the approaching reciprocal trade agreement negotiations. He also suggested that concessions involving these items in trade agreements already in effect be canceled in the interest of the general welfare.

Dr. Coulter told the committee that the interests which he represented were fearful that the negotiation of the proposed duty and tax concessions on fats and oils items would ultimately bring disaster to many domestic producing and processing enterprises in these industries. He said that fats and oils imports into this country from foreign sources largely served as a supplement to domestic production.

Dr. Coulter argued that this was no reason for opening the U. S. market to foreign oils and fats whose price, on the basis of the newly proposed duy and tax concessions, would drive many domestic producers into bankruptes. He then categorically inquired as to whether United States fat and oil consuming interests would rather exchange a few duty and tax concessions on fats and oils at this time or would they prefer to have the present protection continued in return for the assurance of having a continued source of domestic supply of fats and oils in any future emergency.

The National Renderers Association spokesman said that the proposed concessions were a two-edged sword in the sense that if we continue to exploit foreign areas as sources for cheap fats and oils we shall not only create serious conditions for revolution among the people exploited, along with living standards approaching starvation, but we shall not create any considerable market for our own surpluses of food, fiber and factory products. On the other hand, he added, the expansion will be such as to deluge us, depress our fats and oils price level, drive our producers of flaxseed, soybeans and peanuts out of business, and destroy our market for cottonseed oil, lard, and inedible and edible tallow and greases as well as all salvaged fats and greases.

ARMOUR ON CBS FOR SOAP

Armour and Company will start broadcasting its "Hint Hunt" program for Chiffon Soap Flakes via CBS February 17, 2:45 to 3 p.m., CST, Monday through Friday. The show, offering prizes for household hints suggested by homemakers, has been broadcast since last August over WBBM, Chicago, WISN, Milwaukee, and WSBT, South Bend.

The National Provisioner—February 8, 1947

Article 1 of a Series

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EFFICIENT MATERIALS HANDLING IMPORTANT

If A packer were asked to describe the operations performed in his plant in the simplest manner possible he would probably say they consted of "the slaughter of livestock and he processing of meat and by-products." If asked to elaborate a little farther on his job, he would probably say that it included "the packaging and wholesale distribution of product."

Yet such a summary would fail to recognize, or show a tendency to lump in with other operations, perhaps the biggest and most all-pervading job done in the packinghouse. That job is transportation—horizontal, vertical or on a slant. Any plant operation that involves a change in the location of the product has an element of transportation in it—and there are few packinghouse operations that do not.

To demonstrate this point let us take a few meat plant products as examples:

Ham Movement Analyzed

A ham comes into the meat plant up a ramp under its own power (sometimes by elevator) and is hoisted to the sticking rail and moves thence to and through the scalding vat, dehairer and gambrelling table onto the rail on which the dressing operations are performed and on which it is eventually transported to the chill room. From the chill room the ham moves up, down or horicontally to the cutting room where it is dropped on a moving table and separated from the rest of the carcass. From the cutting table it is chuted, trucked or carried (perhaps via a trimming room) to the curing cellar. In the cellar it moves to the pumping table and is conveyed down it to a truck or curing container and is transported into the curing area proper where it may be lifted vertically on top of other hams. After the cure it must be soaked and/or drained, which usually involves a change in location, and transported to a conveyor table over which it moves during branding and stockinetting and is then carried or conveyed to the smokehouse. After removal from the smokehouse the ham is railed to the smoked meat hanging cooler and thence to the testing and wrapping table. It is then carted, conweed or chuted to the shipping cooler and, after some handling, is placed in the truck which is to carry it to the retail store.

Let's take inedible cracklings as our second example and telescope the explanation a bit to start with the point where the inedible raw material is tracked to the hog. (Most of the killing floor transportation described in the preceding paragraph also applies.) After crushing the material is chuted into the blow tank and from there is blown into the melter. After rendering,

the cracklings are conveyed to the expeller and from there are moved to the mill. The ground material is then transported to the bagging and storage area and from there is loaded into trucks or cars.

Every packinghouse operating man will recognize that the above paragraphs constitute a simplification of the movement of the products named rather than an exaggeration. In some plants other types of movement may be involved in connection with the processing of these two items. Moreover, these are only two of the products turned out by an average meat plant; in the case of others transportation may be even more involved.

Because transportation is such an allpervasive element in packinghouse operations, and because the performance of this function contributes much to the cost of processing meat—without in any way increasing the value of the product—it deserves thorough study by members of the industry. Under normal competitive conditions the relative efficiency of in-the-plant transport plays an important part in determining the ultimate profitability of a plant's operations.

With packinghouse wage rates at the highest level on record, any product transportation which requires manual

New, Dry-type Dog Meal Is Introduced by Swift

Swift & Company has announced development of a new dry-type dog meal which contains a high percentage of

fat and is claimed to be a further improvement in the quality of dog food resulting from nutrition research. At the same time a newly-designed package for the feed, which emphasizes on its front panel the addition of more fat to the formula, has been introduced in commercial and consumer sizes.

The product,
Swift's Dog Meal, contains not less than
7½ per cent fat, said to be the highest
fat content of any dry-type dog food.
Addition of the animal fat is made possible through a patented process which
retards rancidity, making it possible to
store the meal without refrigeration. It
is explained that fats are an important
part of a balanced dog diet and are
essential as a source of energy.

effort—such as trucking, carrying or rail pushing—should be examined with special care. The ten minutes per hour of a production employe's time which may be required for product movement in connection with some operation may have cost only 10 or 12c a few years ago; it may cost 17c or more today.

As one materials handling engineer with meat plant experience recently pointed out, packers who want to get maximum efficiency in in-plant transport must plan far ahead. He noted that while it is understandable that physical limitations often make it impossible to employ the most modern equipment and methods in older plants, in all too many instances new plants are constructed with little or no thought given to product movement. Then, he added, when the packer gets around to thinking about efficiency in transport, and correlating handling with processing, he either finds that his hands are tied or he must make expensive alterations.

Plan Transport First

"Plan and correlate processing and transport first," this engineer advised, "and then design and construct the plant around them."

Because such planning is so important, and because knowledge of the various types of equipment and methods used in in-plant transport is so essential, THE NATIONAL PROVISIONER will publish a series of articles on the subject. The second will appear in an early issue.

In plant transport equipment may be separated into two general classes:

(a) Equipment which moves with the material being transported. This class includes the hand-powered packinghouse truck in all its variations and motor-driven trucks, lift trucks, fork trucks, etc. These are used primarily for the horizontal movement of material over short or long distances.

(b) Equipment which is fixed in position and over or through which material is moved by gravity or the application of mechanical or manual power in some form. This class includes conveyors from the simplest monorail to screw and bucket types, elevators, hoists, pumping and blow lines, chutes, etc.

The first class of equipment named above possesses flexibility as to route, timing of movement and volume. Due to relatively small investment and volume, it often retains undue importance in inplant materials handling long after expansion has made the use of other types of transport equipment practical and desirable.

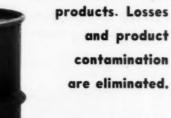
Dozens of kinds of trucks have been designed for specialized packinghouse (Continued on page 29.)

Economy in packaging

... calls for protection against loss by leakage, or contamination by outside contacts.

INLAND STEEL CONTAINERS

... have the strength and tightness for safely packaging the thinnest liquids or penetrating





Steel drums and pails capacities 3 gal. to 55 gal.

INLAND STEEL CONTAINER CO. Container Specialists

6532 S. MENARD AVENUE., CHICAGO 38, ILLINOIS
Plants at: Chicago . Jersey City . New Orleans

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Efficiency in Livestock Raising Will Help Assure Adequacy of Meat Supply

A more scientific approach to the production of livestock and the distribution of meat will help assure adequate future meat supplies for consumers, L. Eggert, associate director of markets of the American Meat Institute, and this week before the livestock section of Illinois Farm and Home Week, had at Urbana, Ill.

"What the meat packer is able to pay the producer for livestock," will Eggert, "largely is reflected by what the consumer pays for meat, plus the value of by-products. Development of meat animals that will yield more of the kind of cuts the consumer wants now will help keep more meat on more tables more often and at the same time assum the grower of meat animals of a steady and profitable outlet.

"Also we in the livestock and man business need to develop some system by which we can know more about the number of cattle that are to be manketed and what their weight and grade will be at marketing time. It is equally important that we find a solution to the problem of obtaining a more uniform supply of livestock; this because production employes in the meat packing industry now are guaranteed pay for a specified number of work hours per week, with overtime for extra hour. Also, there must be taken into account rules covering the shifting of men from one job to another.

"Increased meat consumption can be obtained only through increased live-stock production. Livestock production depends on the amount of feed produced in the country, as well as the relative demand for meat as compared with alternative uses for feed. The entire laustry is faced with a problem of ever more efficiently producing and distributing meat as compared with the cost of producing and distributing alternative products produced from other use of feed."

FINANCIAL NOTES

The Deerfield Packing Corp., Bridgeton, N.J., recently filed a registration statement with the securities and Exchange Commission covering \$2,500,000 ff 3\% per cent sinking fund debentures, due February 1, 1962, and 3,750 shares of \$100 par value cumulative 4\% per cent preferred stock. Of the firm's present shares, 1,750 are being sold by Sebrook and Batinger, a parent organization of the company.

The corporation listed Central Republic Co., Inc., E. H. Rollins and Sons, Inc., and A. C. Allyn & Co., Inc., as the principal underwriters. Public offering prices of the debentures and stock will be supplied by amendment. The firm has announced that it intends to use its portion of the proceeds to redeem \$1,215,000 first mortgage 4 per cent bonds, due December 1, 1956.

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MICKELBERRY Food Products Co. this week reported a record net income for the year ended December 28, 1946 of \$858,990, equal to \$3.07 accommon share. This represented an increase of more than 230 per cent from the preceding year.

Sales and tonnage for 1946 also reached a new peak, G. E. Duwe, president, told stockholders in the annual report. Sales increased from \$11,392,050 in 1945 to \$17,472,049. This increase is partly accounted for by the heavy demand for processed meat products during the periods of meat shortage, the report explained.

Mr. Duwe said that the working capital position of the company showed considerable improvement but the high prices presently being paid for product still makes it necessary to use bank credit to a limited extent. During the year 4,035 shares of preferred stock were converted into 16,140 shares of common stock by their holders. The company also reduced its intangible assets to the book value of \$1 by charging \$128,176 against surplus.

Mickelberry's lease on the Wisconsin Packing Co. expired during the year, and the Laclede Packing Co. at St. Louis was acquired.

Inventories increased to \$953,531 at the end of 1946 from \$784,949 as of December 29, 1945. Working capital amounted to \$866,785 and \$64,098 at the end of the two years, respectively.

Share earnings are based on 274,802 common shares after preferred dividend requirements in 1946, and on 258,662 common shares after preferred requirements in 1945. Preferred stock outstanding was reduced from 40,444 shares as of December 29, 1945, to 6,076 on December 28, 1946.

U.S. Chamber of Commerce Urges Wage-Hour Reforms To Aid American Business

A plea for the prompt enactment of legislation "affording relief to American business from the huge liabilities arising from unforeseen applications of the Fair Labor Standards Act" is contained in a formal statement on the wage and hour law recently presented to a subcommittee of the Senate judiciary committee by the Chamber of Commerce of the United States.

The Chamber's representative dedared that wage claims involved in portal suits amount to astronomical figwes and that many companies are faced with liabilities amounting to confication of their businesses.

The Chamber is currently working on a statement of policy which criticizes the act as failing to meet the fundalemental requirement that laws should be clear and certain, seeks legislation that would provide a definition of coverage to exclude operations not in interstate commerce, a definition of compensable working time and recognition of the rights of employers and employes to make compromise settlements in case of bona fide disputes arising from the act.

In addition, the Chamber's representative asked that Congress give consideration to establishment of a federal statute of limitations, a provision allowing judicial discretion in the assessment of liquidated damages and a stiffening of the standards of proof to which employe suits must conform under terms of the act.

GLAMORIZED HOT DOGS

M & M Food Products, Inc., Seattle, Wash., recently introduced a new and glamorized version of the "hot dog." The product, called Wa-Ful Dogs, consists of a wiener on a stick with a special flour baked around it in a few seconds by means of a new cooking device.

According to F. C. Schneider, manager of the firm, first grade skinless wieners are used in the Wa-Ful dogs together with the company's special mixed batter. The outstanding feature of the batter, he claims, is the fact that the shortening is mixed into the flour at the mill and all the retailer has to do is add water, stir, and bake.





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Up and down the MEAT TRAIL

Personalities and Events _of the Week_____

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• The Taub Packing Co., Houston, Tex., las begun work on a \$145,000 expansion program which includes erection of a omplete rendering plant, new slaughterhouse, and installation of new freezer lockers and other improvements.

• The Cariani Sausage Co., San Francisco, Calif., has announced plans to construct a \$250,000 sausage factory on a recently purchased 25,000 sq. ft. lot in that city. John Poletti, a partner of Alfred Cariani in the business, said that the modern two-story and basement building will house entirely new equipment capable of producing 100,000 lbs. of Italian sausage per week and may give employment to over 100 workers.

• Swift & Company and Wilson & Co. were among the firms receiving the personal thanks of Generalissimo Chiang Kai-Shek for giving on-the-job training to Chinese sent to the United States during the war at a dinner given recently in New York city by the China Institute in America. The messages, which were printed on scrolls bearing

K. C. Packing Co. Purchases Crocker Plant at Joplin

The K. C. Packing Co., Joplin, Mo., has purchased the old Crocker Packing Co. plant in that city from the Excel Co., of Wichita, Kans., according to Jobe Stevens, president of the K. C. firm. Price of the plant, which includes five brick and concrete buildings, was reported at \$150,000.

Stevens and the K. C. stockholders had purchased the Wallace Brothers Packing Co. of Joplin, earlier this year and now control the largest packing firm in the district dealing with independent retail merchants. The only other plant in the vicinity is that of the Neal-Boyd-Pipkin Co., which has been taken over by Safeway Stores, Inc.

the Generalissimo's "chops" were presented to an official of each firm by the Chinese Ambassador, Dr. V. K. Wellington Koo. Among those receiving scrolls was Edward Foss Wilson, president of Wilson & Co.

• Officials of the Amalgamated Meat Cutters union (AFL) announced recently that they will shortly begin negotiations for wage increases on behalf of employes of five packing companies in the St. Louis, Mo., area. Firms conThe Crocker properties were sold a year ago to the Stokely-Van Camp Co., and had only recently been acquired by the Wichita firm. The old Cardinal brand name of the Crocker firm will be re-established by K. C. and Andy Anderson, former production manager, and John Surface, former sales manager for Crocker, will return to their former positions under the new set-up.

The K. C. company's Wallace plant will be converted into commercial cold storage rooms, while the Crocker plant will handle all killing, curing and processing operations. The firm has announced that it intends to extend operations to Arkansas and Oklahoma.

cerned are Krey Packing Co., Heil Packing Co., American Packing Co., and Sieloff Packing Co., all of St. Louis, and Hunter Packing Co., E. St. Louis, Ill. The union has filed a 30-day strike notice.

• The third annual Omaha livestock conservation day was held recently at the Omaha stockyards. More than 250 4-H Club members and stockmen from 25 counties attended the meeting. Featured on the program were discussions of methods for preventing pig losses, controlling hog mange and using insecticides for control of animal pests. G. B. Thorne, vice president of Wilson & Co., Inc., Chicago, was the principal speaker.

• Frederick F. Finkeldey, 68, who had been associated with Wilson & Co., Inc., Jersey City, N. J., for over 30 years, died in that city recently after a year's illness. He had served as district manager for the company and later managed the plant at Jersey City.

• Homer R. Borders announced recently that he had purchased the Troup County Packing Co., LaGrange, Ga., from R. M. Waugh, thereby regaining control of the business he started more than 20 years ago. The plant packs pork, sausage and other meat products.

• A large portion of the Wilson & Co. unit at Savannah, Ga., was damaged by fire recently after a blaze started in a small office on the main floor and shot up a stairway and elevator shaft to the second floor roof. A large cooler and the office were burned out and other heavy damages sustained. Most of the meat in the plant was saved and there was no one in the building at the time the fire started.

• Michael P. Reidy, 74, retired employe of the Philadelphia branch of the Cudahy Packing Co., died recently at his home in that city. He had been associated with the sales department of the company for 34 years.

 Buyers of meat and poultry for hotels, night clubs and institutions in



"MAGIC" OF ELECTRONIC COOKER DISPLAYED

A look into the future was provided guests of Swift & Company at the recent National Canners Association convention in Atlantic City when the company sponsored a three-day demonstration of the new Westinghouse Electronic Cooker. The cooker turns out a well-done steak in from 30 to 45 seconds, at the same time retaining natural juices and flavors of the meat. The steak is cooked from the inside out by electronic rays and the griddle or plate of the stove remains cool throughout the cooking process. Pictured here from left to right are R. A. Line and Henry Schumacher of Swift's aerchandising service department; D. J. Boone, Westinghouse; J. A. Revelle and R. H. Gifford, Swift sales executives, and C. M. Olson, manager, Swift dog food department.

Know Your Fellow Packers . . .

ALBERT LEWIS, VICE PRES. DEERFOOT FARMS, SOUTHBORO, MASS.



In January 1944, when Albert Lewis first came to the Deerfoot Farms Co., Southboro, Mass., to take over the position of general manager in the meat plant, the firm was producing only a limited line of quality meat products, primarily sausage. Under his direction the plant was remodeled throughout, the equipment modernized and the operating methods streamlined. Now the company turns out a complete line of smoked and ready-to-eat meats and sausage and is perfecting plans for the construction of a plant capable of producing ten times the capacity of the present one.

All of which attests to the value of the training and experience Lewis, now vice president and general manager of Deerfoot Farms, received during his 32 years of contact with all phases of the meat packing industry, from livestock buying through the processing and merchandising of finished meats.

Lewis was born in Toledo, O., February 4, 1896. In 1915 when he was 19 years of age he began his industry career with George Kern Co., New York city. With the exception of two year's service with the U. S. Navy in World War I, Lewis stayed

on with the Kern company, doing general work and getting his teeth into the business. When Adolph Gobel purchased the Kern plant in 1928 he worked at various tasks in the buying, processing and sales departments until he was satisfied that he knew them well enough to branch out on his own.

Frank M. Firor, who had been a president of Gobel, and Lewis entered into a partnership in 1932, forming the Frank M. Firor Co., of which Lewis was vice president. After four years Lewis withdrew from this association and acquired a partnership in the Colonial Provision Co., Boston, Mass., where he was again vice president and devoted his entire time to the production and sales departments. He continued in this capacity from 1936 until 1943. building up the company's sausage business and making many permanent friends in the industry, until the beginning of his present connection with Deerfoot Farms early in 1944.

In reply to the query, "What phase of industry operations do you specialize in?" Lewis replied that for 32 years he has first, last and always concentrated on the production of quality meat products. Specifically, though, he lists livestock buying, meat processing, advertising and selling as the fields he is most familiar with.

Lewis has long been a member of the American Meat Institute and is a "regular" at the annual conventions. He belongs to a number of civic organizations, including the Rotary club, the Shrine and American Legion. His favorite hobby is golf and any nice Sunday afternon his wife and his two sons, Malcolm, 19 and Dexter, 12, may be found at the Pine Brook Country Club at Newton, Mass., taking it easy while the head of the household forgets meat packing problems and concentrates on chasing a little white ball into a tin cup.

the Metropolitan area attended the cial opening on January 27 of the map plant of the Davis White Co., 222 Nar. folk st., Newark, N. J. From the new wholesaling and fabricating unit the firm will serve customers up and down the Atlantic Coast. The plant was a signed by the Newark architectural firm of Kruger & Fava and built by P. Jantelle, Inc. Samuel Davis, founder of the supply house, was host at the opening and was assisted by his three some Franklin, Burt and "Mike," all executives of the firm.

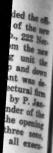
- Construction of a \$30,000 addition the meat packing plant of Finhs Heine Co., Columbus, O., has been approved by the CPA, it was announfrom company headquarters.
- Gus A. Dreyfuss, 72, Chicage H and leather broker, died recently at a Michael Reese Hospital in that city.
- C. D. Macy has been advanced to perintendent of the service division of Geo. A. Hormel & Co., Austin, Mins succeeding Elmer N. Anderson who retired last month. Macy had been supervisor of the mechanical departments of the mechanical department.
- Jim Tourski, recently released from the Army after about four years served including considerable time spent in Alaska and as a meat inspector, will be come associated with J. T. Murphy C. Monday, February 10. He has had number of years experience in the packing industry and is well acquainted with the trade.
- Arthur C. Chesney, jr., has resigns from his duties as secretary and assist ant treasurer of the Charles Suche Packing Co., Dayton, O., effective March 1.
- William Robertson, president of the Keystone Brokerage Co., Philadelpha, Pa., announced recently that Carl Thillips, who was once manager of the Detroit, Mich. office of John Morrell Co., and a district manager at Philadelphia for Oscar Mayer & Co., has joined the Keystone executive staff and will work from the firm's headquarter.
- Wells Norris has taken over the editorship of the Armour Star, bimonthly publication of the Chicago plant of Armour and Company. He was formerly on the editorial staff of an employe publication of the Western Electric Co.
- John A. Becker, who formerly operated Becker Brothers, a Utica, N. Y. pork plant, died recently in a hospital in that city.
- The withdrawal of Albert A. Pincus from Albert A. Pincus, Inc., Philadelphia, and the change of the companys name to Joseph Switken, Inc., was asnounced recently. The company, under the new name, will continue in the same business on the same premises.
- The Provisions Salesmen's Union (AFL), local 228, has completed negotiations with the Seattle, Washbranches of Geo. A. Hormel & Co., the Rath Packing Co. and Armour and Company, resulting in contracts similar to those signed earlier with members of

Two Abattoirs Being Built Near St. Joseph, Missouri

Two new slaughterhouses-one already completed and the other expected to be completed within 50 days-near St. Joseph, Mo. will be operated in connection with cold storage locker plants and will engage in custom butchering and meat processing as a service to customers and farmers in the vicinity. The Carr Town Slaughtering Co., owned and operated by Fred C. Carr, is housed in a one-story brick building containing a storage room with 532 lockers, a chill room and cooler, a curing room, processing room and the killing floor. The Rushville Food Locker & Butcher Service, owned by A. Levin, will be housed in a 45 by 48 ft. building, which is to be equipped for slaughtering and processing.

Retirement of Well Known Swift Veterans Announced

The retirement on pension of three long-term employes of Swift & Company, whose combined years with the firm total nearly a century and a half, has been announced through headquarters at Chicago. The men are: Roy F. Guy, who has had more than 47 years continuous service, the last 15 of which were spent as head lamb buyer for the entire Swift organization; Herbert J. Nelson, former manager of the G. H. Hammond plant and later associated with the president's office, who began as a messenger boy in 1899 and remained for 46 consecutive years, and Paul N. Young, superintendent of the Denver, Colo., plant, who also spent 46 years in the company's employ at various positions.



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BASI-KROME WIRE TRAYS

Made of House Platen steel wire, Platen durable Made of heavy, carbonchrone. Easily cleaned. Save you time and money in labor, Easily cleantime handling, washing, baking and chilling.



Potatoes are plentiful this year and fresh corned beef hash loaves are easy to make, requiring a minimum of labor. Corned beef hash loaves can be

shipped right in Bake-Rite Paper Pans. With Bake-Rite Paper Pans, costly investments in pans are eliminated. Bake-Rite Paper Pans save you time, money, effort...and require very little storage space. Available in 1-1b., 3-1b., 6-1b., and 10-1b. sizes. 25 FREE Bake-Rite Paper Pans are ready for delivery to you. Write for them today. You'll make betterlooking, better-tasting, better-selling corned beef hash with B.F.M.

Corned Beef Hash Seasoning. Instantly soluble, it spreads its delicious flavor right through every par-

ticle of meat and potatoes. Free, liberal, batch-size samples are waiting for your name and address. Write today!

FOOD MATERIALS

If it's used for Seasoning Meat, we have it

Watch for new ideas from Basic Foods in New products galore . . . Money saving tips and formulas-Complete meat merchandising programs-The new 1947 Meat Loaf Manual. Be sure you get to see the new interesting film . . . The True Story of

Be sure you get to see the new interesting film . . . The True Story of True Flavor . . . "Chris Knew What He Wanted." See your B. F. M. salesman for a showing date.

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GENERAL OFFICE AND PLANT . BUG BROADWAY . CLEVELAND 15, OHIO PACIFIC PLANT . 5540 DOYLE STREET . DAKLAND B. CALIFORNIA

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SEASONING MEAT. . WE'LL SELL !!

ARMOUR IS PROMOTING NEW PLANT CAFETERIA TO CHICAGO EMPLOYES

IN ORDER to enlarge its facilities for in-plant feeding, the Chicago plant of Armour and Company last week opened its newest and largest cafeteria. This brings the total number of eating places for the company's employes to two plant and one office cafeteria and four plant club stores. The new cafeteria seats 558 persons, 456 in the main dining room and 102 in the adjoining foreman's room.

The company is seeking to increase the number of employes who take advantage of its cafeterias, not only because the surroundings are more pleasant than if workers eat in their own departments, but also because it is felt they will be more likely to have a nutritious meal. The new cafeteria is being publicized to employes in *The Armour Star*, employe paper, and by other methods.

Latest equipment is used in cafeteria and kitchen. The area of the eating space is 6,888 sq. ft., which allows approximately 12½ sq. ft. per person. This compares to the standard of slightly over 11 sq. ft. used in most commercial restaurants. Tables seat six or eight persons, and comfortable chairs are provided. Employes are asked to eat from the trays and return trays and dishes to the disposal window near the

door. Printed signs on each table ask cooperation in this in order to provide a cleaner cafeteria for everyone, and the system is proving successful, according to Robert Meier, manager of the new safeteria.

The staff consists of 26 people. The manager plans the menus and supervises buying of food. In this he has the aid of the home economists in the company's consumer service department whenever desired. In preparation for his work the manager completed a University of Chicago course in industrial management, with particular emphasis on industrial feeding.

The cafeteria opens at 6:30 and breakfast is served until 10:30. Lunch is served from 11:00 until 1:30 p.m. Employes may go in anytime for a cup of coffee.

Easy-to-read menus giving food available for the day and prices are posted on the walls at the beginning of each of the two serving lines. A good variety of food is attractively served at a reasonable cost. Food is arranged in the following order: Trays and silverware; entrees—meat and fish; potatoes and other vegetables; soups; salads and desserts; bread and butter; ice cream, milk and other cold drinks; coffee, combination checker and cashier.



ARMOUR'S NEW PLANT CAFETERIA

View showing steam table and part of dining room of recently opened cafeteria at Armour and Company's Chicago plant. Two lines may be served simultaneously. Employes enter at center, pick up tray and proceed in both directions. Girl seated at end of each line acts as combination checker and cashier.

the Puget Sound, Wash., meat packers association.

• A recent fire destroyed the slaughterhouse of Benjamin Rothenberg and threatened the little village of Hobart, N. Y., where the abattoir is located, with disaster. Fire companies from four neighboring villages were called to help fight the flames which spread rapidly to nearby buildings.

FOR

• The Syracuse, N. Y., city health department is considering abolition of the north side meat stamping station, according to Dr. H. D. Doust, commissioner of health. This action would concentrate all inspection at five abattoirs which serve the city. As part of the plan, a straight \$2,500 license fee would be levied against each slaughterhouse, the commissioner reported.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES
C-D SUPERIOR KNIVES

B. & K. KNIVES all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 Grace St., CHICAGO 18, ILL.

CONSUMERS HAVE LEARNED TO DEMAND Easy-to-Identify BRANDED BEEF

Prepare to meet this demand by identifying and branding beef with your name, grade or trade mark.

The Great Lakes Beef Brander, specially developed for marking beef carcasses on the rail, does a perfect job in marking beef with your own distinctive trade mark or grade. Brands full length of carcass in a single motion, leaves a clean attractive strip of identifying marks that gives a real appearance of QUALITY.

Roller die requires no heat because its knife edges penetrate the carcass surface and leave a clean impression that does not smear or blur. Self-inking fountain roller coats branding die uniformly, saves ink. Available with long handle for floor work or spade handle for platform work. Strong, sturdy, economical and profitable to use -ORDER NOW!

GREAT LAKES STAMP & MFG. CO.

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The GREAT LAKES Non-Electric Roller Brander is the LAST WORD in equipment for marking beef carcasses

NO HEAT OR ELECTRICITY REQUIRED

Roller dies easily changed, can be engraved to match any name or trademark style.



LARGE STOCK OF NATURAL PEPPER ENABLES US TO SUPPLY

Manufacturers of CONCENTRATED SEASONINGS YOU WITH 100% NATURAL SPICE SEASONINGS

BETTER AND BETTER FOR 46 YEARSI

NATURAL SPICE SEASONINGS

523 East Congress . Detroit 26, Mich.

IMPORTERS AND GRINDERS OF PURE NATURAL SPICES

Many States Work on Laws to Control Disposal of Waste

MEAT industry plants may be among those affected by measures to curb industrial waste and sew. age pollution of rivers, streams and other waters which, a survey indicates, are being pressed in a number of 1947 state legislatures, in several instances with gubernatorial support.

Efforts to curb pollution by state and local action, together with interstate cooperation in several areas, are being stimulated by the increasing threat that the federal government will move into this field unless more rapid progress in made by the states. Bills for federal action attracted wide attention in Washington last year and are reappearing in the new Congress.

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An anti-pollution bill recently introduced in the U. S. Congress by Representative Karl E. Mundt, South Dakota is similar to one which last summer passed the House but died in the Senate. It would provide federal technical services and funds to states and interstate agencies under direction of the surgeon general and the federal security administrator. Uniform pollution legislation in all states would be advocated. and the states would be urged to make further anti-pollution agreements among themselves. The proposed legislation would permit federal authorities to recommend that a state take court action to reduce pollution and, where the states failed to act, the federal district attorney could sue in federal court to correct pollution conditions.

Under one of the significant features of the Mundt bill, the federal government would be authorized to make loans through the security administration to industrial firms "for the construction of necessary treatment works" and "to prevent the discharge of untreated or inadequately treated sewage or other waste into surface or underground waters."

Many States Take Action

From the Rhode Island legislature, Governor John O. Pastore called for prompt action to carry out a statewide pollution abatement and control program proposed by the state health department. Recommendations by the department included: Improvement of municipal sewage treatment plants and abolition of exemptions now granted in the state's pollution laws to some municipalities, and strengthening of present pollution laws.

A bill introduced in the Vermont legislature would enable municipal corporations to organize sewage disposal districts, issue bonds for the construction of sewage disposal facilities and amortize the bonds through the imposition of sewer service charges. In advocating such legislation in his inaugural message, Governor Ernest W.

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metso

Cleaning smoke house walls several stories high, plus the conveyors and drip pans is a simple task with the Metso solution spray. Carbon, grease, creosote are penetrated quickly and removed in a few minutes. Metso's thoroughness reduces fire hazard.

Packing plants use Metso for its 3-point action — efficient wetting, emulsifying, and dispersion of all dirt. Let a 100-lb. trial order prove how Metso makes short work of smoke house cleaning.

Philadelphia Quartz Co. Dept. D, 125 S. Third Street Philadelphia 6, Pa.



Gibson asserted that "many of our streams and lakes are foully polluted and the purifying of these must now be undertaken."

Citing the importance to the future progress of New Hampshire of the rehabilitation of streams, lakes, and ponds, Governor Charles M. Dale recommended that the New Hampshire legislature "provide the necessary legislation and the means to initiate a program for the elimination of pollution."

In discussing the pollution problem in his inaugural address to the Maine legislature, Governor Horace A. Hildreth said: "Two years ago a fine start was made on the problem of water pollution by prohibiting pollution from new sources. Although there must be no letup in our efforts to clean up our polluted waters, we must bear in mind that there are many sides to this problem that require understanding and cooperation, and not overlook or undervalue the huge stake of the working men and industry."

Termed No. 1 Problem

Taking office as Pennsylvania's new chief executive, Governor James H. Duff declared: "Freeing our streams from pollution is among the number one health problems of Pennsylvania. It is imperative that the program already begun for the clearance of our streams from pollution be steadily and vigorously carried to completion.

Centered on industrial as well as urban wastes, the Pennsylvania anti-pollution program requires manufacturers and mine operators to treat all waste discharges. It was recently disclosed that the Pennsylvania state health department has ordered 508 cities and institutions and 352 industries to prepare plans for sewage and waste treatment.

In his mesage to the Wisconsin legislature, Governor Goodland advocated better administrative machinery to prevent lake and stream pollution.

Introduced in the Maryland legislature was a bill proposing the creation of a nine-member state water pollution control commission, which, together with three other state departments, would have anti-pollution enforcement powers. The new commission also would have the duties of encouraging voluntary cooperation in restoring and maintaining purity of state waters, surface and underground; coordinating and stimulating activities of existing state agencies in developing additional data on water pollution, and recommending standards for sewage or waste effluents and water quality criteria.

Such legislation as may be enacted by 1947 legislatures will be a continuation of a trend toward more stringent legislative and administrative action in the states to curb pollution. Strict antipollution laws were enacted last year by the legislatures of Mississippi and Virginia, while other states, including Massachusetts and Minnesota, have taken similar action in recent years.

In Texas, where pollution of public (Continued on page 29.)

The Perfect*
BINDER

FOR WIENERS, BOLOGNA, SPECIALTY LOAVES because



By keeping the fat and moisture stabilized Special X Soy Flour holds the original freshness longer and reduces cooler shrinkage.

No "fat pockets" because Special X Soy blends completely with both fat and lean, holding them together as a compatible mixture.

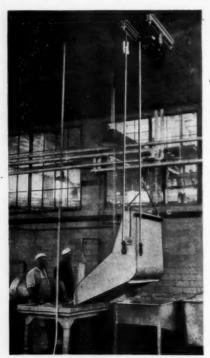


SUPERIOR FLAVOR Special X Soy Flour actually improves the flavor and appearance. Its blending action creates better texture and slicing quality.

Special X SOY FLOUR Meatone GRITS

Write for FREE Samples





The R & M BANTAM HOIST

. A Marvel for its size!

Nothing pulls a meat packing plant up to par so quickly as does the installation of good electric hoisting equipment. Movement is the key to every production op-

An excellent hoist for paunch, lamb, hog, veal, and general packing house service is the R&M Bantam-a full 500-pound-capacity unit that is small but sturdy, and thoroughly dependable.

PUT YOUR HANDLING ON A BUSINESS BASIS

The Bantam is fast, too. It hoists 250 pounds at 60 f.p.m., or 500 pounds at 30 f.p.m. over a 20-ft. lift; operates on 3-phase or single-phase, 60-cycle current; is pendent-rope controlled. Furnished for stationary or trolley mounting. ing.

Robbins & Myers builds many fine standard models of speedy "lifts"—a type and size for every packing plant purpose. "Take It Up with R & M." Ask us for Bulletin AB-900.



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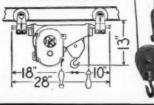
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The compact, trolley-mounted Bantam takes just 13 inches from base of rail to hook.



BBINS & MYERS . INC. HOIST & CRANE DIVISION SPRINGFIELD, OHIO

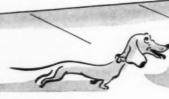
HOISTS - CRANES - MACHINE DRIVES - FANS - MOYNO PUMPS - FOUNDED 187

Bring 'em back Often!

And customers will come back-often -for the kind of specialty meats they want-the kind that are flavored to delicious perfection with famous Worcester Salt. A good reputation is more to be cherished than pure gold, but you can earn both if you always use pure Worcester Salt in your specialty meats. The resulting full appetizing flavor will see to that.

Worcester Salt "FLAVOR'S THE THING"







PLANT OPERATIONS

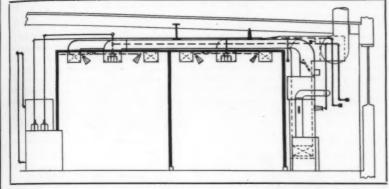
Ideas for Operating Men

CO2 USED FOR EXTINGUISHING SMOKEHOUSE FIRES

Smokehouse fires, although not quite as inevitable as "death and taxes," occur day after day and week after week in the meat industry. It is a rare period when reports do not reach THE NATIONAL PROVISIONER that this or that plant has had such a fire, bringing a small or large dollar loss and resulting in disruption of operations and loss of trade.

There are, of course, measures which can be taken to prevent such fires, including systematic cleaning to eliminate inflammable material and outside generation and filtration of smoke. MoreP. D. Gwaltney Jr. & Co., Smithfield, Va.

The carbon dioxide gas under presure is stored in the cylinders shown at the left in the drawing. In case of fire in either of the smokehouses, a ceiling actuator brings about the release of the gas which expands to 450 times its stored volume as it rushes out of shielded (cone-shaped) nozzles directed downward at an angle from the ceiling. Ducts through which smoke is brought into the house and smoke generation equipment (right in drawing) are pro-



over, many smokehouses are equipped with sprinklers and/or 2-in. live steam lines through which steam can be discharged into the house to extinguish fires and limit the damage from them.

In a somewhat different approach to the problem several meat plants are now using a built-in "total flooding" fire extinguishing system in which a flood of inert carbon dioxide gas is employed to smother a smokehouse blaze. The drawing illustrates such a system, developed by Walter Kidde & Co., and installed in connection with forced ventilation smoke rooms at the plant of

tected with nozzles supplying CO2 gas.

In addition to fighting the fire with smothering gas, the system, through a pressure-operated trip, releases selfclosing dampers, opens switches to shut down the fan motors and rings an electric alarm gong.

The carbon dioxide gas released into the room is said to extinguish all traces of fire in a few seconds. The gas is nontoxic, leaves no mess to clean up and is harmless to everything except the fire. The gas is always ready for instant use since it neither deteriorates nor freezes in the storage cylinders.

EMPTYING AND FILLING AMMONIA CONTAINERS

THE use of ammonia as an economical and efficient refrigerant is widespread in the meat packing industry. Packer engineers and operating personnel will be interested in the following general rules for correct handling of tube and bottle type ammonia cylinders. The material was recently published in pamphlet form by the Henry Bower Chemical Mfg. Co., Philadelphia, Pa.

At 70 degs. F., approximately 85 per cent of a filled ammonia cylinder's volume is occupied by liquid; the remainder is gas. At higher temperatures the liquid ammonia expands, reducing the amount of gas-free space. As some free gas space is necessary to prevent the generation of excessive pressure, the cylinders should always be stored in a cool dry place, shaded from the sun and provided with adequate cover to protect them from rain and dampness and to guard against rust.

The amount of ammonia required for the prime charge of a refrigeration plant will vary with the size and layout of the equipment. It can be accurately

determined only by careful calculation from the construction blueprints. Even more difficult is the determination of how much ammonia should be added to replenish a reduced charge. As a general rule, the ammonia should be charged into the system until the gauge glass shows that the receiver is one-half to two-thirds full and that all evaporating surfaces are supplied with sufficient liquid ammonia.

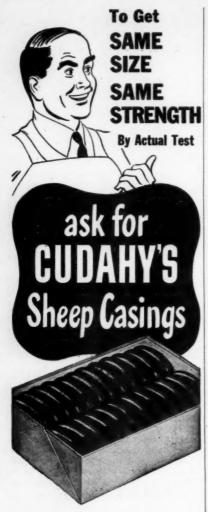
SYSTEM CHARGING: Both tube and bottle type cylinders are equipped with drain pipes to allow withdrawal of ammonia either as a liquid or as a gas. Liquid ammonia is charged into the low pressure side of refrigerating systems, and can be withdrawn from a cylinder laid on its side when the brass tag and valve stem of the tube type, or the aluminum painted area and valve outlet of the bottle type, are up. A block should be placed under the end of the cylinder, away from the valve, in order to raise it a few inches higher than the valve end. In this position the drain pipe dips to the low point of the cylinder; if the drain pipe were to point up, ammonia would be obtained in the form of gas. The cylinder valve outlet is % in. with standard pipe threads. A pipe connection should be made to it from the charging connection on the refrigerating system.

Instructions and an illustration of the proper connection of cylinders to discharge liquid ammonia are contained on a cardboard tag attached to each cylinder. Empty cylinders should be weighed and the weight compared to the tare weight on the tag to make sure they are completely discharged. Valve protection caps and the nuts or plugs protecting the valve thread should be in place before the cylinders are returned.

WITHDRAWING REFRIGERANT:
The withdrawal of ammonia from a refrigeration system into cylinders is dangerous unless very carefully done.
Unless a large amount of ammonia is involved it is neither practical nor economical, and the operation should not be attempted until the ammonia manufacturer has checked the cylinders involved for proper tare weight and test date, and given his approval.

The danger in this operation lies in overfilling the cylinders. Filling to not over the rated capacity allows enough space for expansion of the liquified anhydrous ammonia under normal temperature conditions. Filling beyond this rated capacity reduces the space allowed for expansion and may result in violent rupture of the cylinder. Since the operators involved in withdrawal of ammonia will not be accustomed to the operation and, as a rule, lack the necessary weighing skill, it is suggested that the maximum amount put into any cylinder be not more than 90 per cent of its rated capacity.

Cylinders should be weighed with the cap off, then compared with the manufacturer's tare weight. The two weights should check closely. For safety, use the smaller weight as the tare. Connect the cylinder to the valve on the receiver,



GET SMOOTH, FINE-LOOKING, SURE-SELLING FRANKS...

CUT BREAKAGE LOSSES... DEPEND ON TWICE-TESTED

CUDAHY'S Selected Sheep Casings

Whatever your casing needs . . . orders filled quickly from over 79 different sized, fine NATURAL CASINGS, including imported casings.

Our Casings Sales Experts will advise you on request.

THE CUDAHY PACKING CO.

221 M. La Salle Street, Chicago 1, Illinois

taking care that the position of the cylinder is reversed from that used in charging the system. The tee connection should lead to the low pressure side of the system or dip into a bucket of water. Flexible high pressure hose is preferable to a solid connection because it allows more accurate weighing.

After all connections have been made, the cylinder is re-weighed. This is necessary as the weight of the connections would result in a larger tare weight. Next close the expansion valve on the system and, with the compressor moving slowly and a full head of water on the condensers, collect ammonia in the receiver. As soon as liquid shows in the receiver gauge glass, open the receiver and cylinder valves. Check to see that the suction valve on the tee is closed.

If, after a time, the ammonia ceases to flow readily into the cylinder, close the receiver valve and open the suction valve. This will lower the pressure in the cylinder and after a short time the suction valve can be closed and the receiver valve re-opened. This process can be repeated as often as necessary to fill the cylinder. When the weight, indicated by the scales, shows that the cylinder is sufficiently filled, close the receiver and cylinder valves, disconnect the cylinder and reweigh. If the cylinder is overfilled, immediately discharge ammonia until the net weight is within the allowed limits.

TESTING FOR LEAKS: There are several methods for detecting ammonia

leaks. When leaks are exposed to the they are easily found by testing with a burning sulphur paper. The sulphur soxide from the paper will combine with the ammonia to form a dense with smoke. Another method is to bring with phenolphthalein paper near the pected leakage area. It will turn pink a the presence of ammonia.

The presence of a very small am of ammonia in brine can be detected by using Nessler's solution. Three or for drops of this substance will produce yellowish-brown discoloration in bri that is ammonia contaminated. Am pharmacist can provide Nessler's a tion or it can be made from the follow ing formula: 5 grams of potassis iodide dissolved in hot water mixed with a hot solution made by dissolving 25 grams of mercuric chloride in 10 a centimeters water. To this mixture added a solution made by dissolving 16 grams potassium hydroxide in 40 ca centimeters water, and the whole luted to 100 cu. centimeters.

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When shipping contaminated ammonia back to the manufacturer, a bill of lading should be included with the cylinder number and net weights. The green tags required for this purpose by the Interstate Commerce Commission may be obtained from the ammonia maker. In returning empty cylinder, this green label should be removed and the bill of lading should describe the shipment as "Empty steel anhydrous ammonia cylinders returned, cap attached." The cylinder valve should be closed and the packing box or plug replaced, together with the cylinder cap.

LEAKY BRINE TANK

A southern packer recently found his brine tank had developed a leak along its bottom seam. The tank was used to provide the refrigerant used in the spray decks of the various careas coolers in the plant. It was found the tank could not be repaired without completely draining it of all the brine, depriving the plant of refrigeration.

The tank was set 15 in. below the level of the floor and the brine seeped up along the tank insulation to the floor level where it overflowed in a noticeable quantity. Since the plant could not afford to suspend operations, a system was devised by which the leakage was collected and returned to the brine tank with no change in the brine's density or temperature.

The plant built a sump at the point of seepage which, to keep the brise clean, was lined with wood. From the brine header pipe a hydraulic ejector line, with the aid of an elbow and a "T," was bled into the sump and the back again into the brine tank. Valves were placed in the ejector line and in the pipe extension leading to the sump. The ejector and discharge lines were ½ in. larger than the supply line. The header pressure was held at 45 lbs. and used to create the suction necessary to carry the overflow brine from the sump to the brine tank.



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QUALITY...
You Don't
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E. G. JAMES COMPANY 316 S. LaSalle St. Chicago 4, III.

Exclusive Distributor, Hubbert Equipment for Meat Packers.

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11/4" wide x 1" high

IMMEDIATE DELIVERY!

"Lifetime" STAINLESS STEEL

SMOKESTICKS

All-purpose smokesticks of approved design ... sturdily built to provide a "Lifetime" of trouble-free service. Ease of cleaning results in lowered labor costs . . . replacement costs are eliminated. Heavy, 18-gauge, 100-lbdistributive test weight smokesticks. Gives product better appearance through more uniform smoke distribution. Provides straighter, easier packed sausages. Most economical in the long run.

"Lifetime" STAINLESS STEEL BACON COMB HANGERS

Stainless steel eliminates the danger of dark nust holes in the bacon slabs. Improves value of your product. Easier to clean, "Lifetime" service is made possible by stronger "bridge" design. No constant replating and replacement costs. First cost is your last cost.

SMOKESTICKS

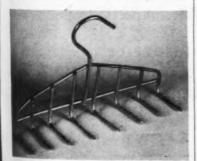
1-200 lots.....\$1.40 200-500 lots.....\$1.35 300 & ever....\$1.30 Add 3c per linch and fedien thereof for lengths over 42". Specify length dashed when ordering. FOB Chicago.

8-PRONG BACON HANGERS

(PATS. APPL'D FOR)

METAL PRODUCTS CO.

Manufacturers of Stainless Steel Equipment 308 West Washington St., Chicago 6, III.



FLASHES ON SUPPLIERS

BASIC FOOD MATERIALS: Appointment of D. F. Houdeshell as manager of sales activities in meat packing and allied industries has been announced by Basic Food Materials, Inc., Cleveland, Ohio. Mr. Houdeshell brings to Basic a practical and comprehensive background in the packing industry. In 1930 he joined John Morrell & Co., Sioux Falls, S. Dak., as assistant manager and then manager of the sausage department, a post he held until his affiliation with Basic. In addition to Basic's meat packer sales, much of Mr. Houdeshell's attention will be directed to assisting packers in processing and manufacturing problems as well as selling and merchandising helps.

THE VISKING CORP.: H. R. Medici, vice president of this Chicago firm, has been appointed general manager of the three company plants in Clearing and Joliet, Ill., which produce cellulose and skinless frankfurter casings. The appointment is the result of a new company organizational plan whereby business of the firm will be conducted by three divisions. Gustav Freund, vice president, has been named general manager of the Preston and Terre Haute, Ind., division and A. G. Hewitt, vice president, will become general manager of the Little Rock, Ark., division, which will begin production of a new cotton and rayon fabric this summer.

MIXERS, INCORPORATED: The name of the Hottman Machine Co. has been changed, effective January 1, 1947, to Mixers, Incorporated, Philadelphia. The firm's Kutmixer, twin screw mixer and triplex mixer have been completely redesigned. While the distinguishing patented features have been retained. new ones have been added to increase operating effectiveness. They are now made of welded steel throughout. The company's fat melters, percolators and catch basins are also being redesigned. New equipment is being added to the shop to facilitate deliveries and to take care of new products to be announced shortly. Chris Offenhauser, sr., is president of the firm and Charles Offenhauser is secretary-treasurer.

RICHARD COLGIN CO.: It has been announced by R. E. Colgin, president of the Dallas, Tex., firm, which manufactures meat curing, smoking and seasoning compounds, that S. E. Harris, vice president, will take over responsibility for the company's national sales, and that F. L. Edens, vice president, will open and manage a new district office at Raleigh, N. C.

HOLLY MOLDING DEVICES .: This new Chicago firm has announced the appointment of Enterprise Incorporated, Dallas, Tex., packinghouse equipment supply house, as distributor of the Hollymatic automatic hamburger former for the entire southern section of the country.

RICHARDSON SCALE COMPANY: This Clifton, N. J., firm has appointed the Bemis Bro. Bag Co. exclusive distributor of its portable bag closer.

DEPENDABLE FOR TOP-QUALITY PROCESSING

Use this Famous Griffith Equipment for Easier, Reliable Curing and Smoking!



GRIFFITH'S BIG BOY PICKLE PUMPS

There's a "BIG BOY" size to meet every artery and spray pumping re-

quirement, from 1 to 12 operators in capacity. Dependable for troublefree, heavy-duty performance.

GRIFFITH'S STAINLESS PERCENTAGE SCALE

Combination meat scale and Prague Powder pickle calculator. Completely automatic. Re-



quires no figuring, eliminates all guesswork. Easy to use. Anyone can learn to operate in a few minutes.



Insulated . . . Automatic gas control . . . Holds 2 cage trees or 2 trucks . . . Separate smoke generating compart-

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GRIFFITH LABORATORIES

CHICAGO, 9-1415 W. 37th St. NEWARK, 5 - 37 Empire St. LOS ANGELES, 11-49th & Gifford Sts. TORONTO, 2 - 115 George St. that taste better, sell better and bring greater yields . . . INVESTIGATE

what Custom offers!

CUSTOM makes a complete line of superior ingredients and materials for increasing the flavor, sales appeal and profit-making power of sausage, specialties and cured meats. It will pay you to investigate today!

Custom Good Products, Inc.

701-707 N. WESTERN AVENUE, CHICAGO 12, ILLINOIS

CUSTOM affers not one, but SIX basic curing majorials, each with specific qualities which offer unusual advantages. Used either singly or in a special CUSTOM combination, CUSTOM Cures produce finer flavor and yields. Only the finest U.S.P. and other ingredients are used in making these cures, and extra advantages through special flavoring elements are available. Special CUSTOM cures, like the new boiled ham cure just being infreduced, not only give superior results but increase customary yields as much as 10%. CUSTOM cures are specially blended to meet your needs and desires and to give many advantages that are easily converted into extra profit—Ask for full details.

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OFFERS AND INQUIRIES OF _____

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DALLAS' LARGEST WHOLESALE MEAT FABRICATOR

HOME OFFICE 1917 N. HOUSTON DALLAS, TEXAS BRANCH OFFICE 201 S. BROADWAY ALBUQUERQUE, N.M.

Waste Disposal Laws

(Continued from page 23.)

waters has been made a penal offense, local pollution surveys are being conducted by the state health department to determine changes and improvements needed in city and industrial waste disposal facilities. Louisiana's state board of liquidation recently approved an emergency appropriation of \$43,790 for research and enforcement to fight seafood pollution. More effective adminis-

trative programs to curb pollution under existing laws were launched during the past year in many other states.

THE NATIONAL PROVISIONER published a series of articles last year by E. F. Eldridge, prominent sanitary engineer and author of "Industrial Waste Treatment Practice," dealing with the technical aspects of the waste treatment and recovery problem of meat packing plants. The series began in the February 23, 1946 issue.

Outlook for Canned Meats Industry

(Continued from page 11.)

consumer usage of canned meats, it is easily possible to find ways and means to provide sufficient cans."

What the industry has done to keep canned meats before the public was reviewed by John Moninger, secretary of the association and director, canned meats department, American Meat Institute. "Because we felt it was essential to keep canned meats in the minds of the people, even though we were not able to keep it on their menus, we kept a limited educational program active." He showed advertisements run during the war which, he said, accomplished two purposes: They told of a war job being well done; they likewise reminded people that canned meats still were being made, and one day would be back on the civilian market.

Referring to advertising of the more recent past, he said: "Last year at this time it was felt that civilian supplies in 1946 would be sufficiently large to permit a joint promotion of canned meat by the Can Manufacturers Institute and the meat industry. Although later developments in the supply situation made a broad scale promotion inadvisable, nevertheless the advertising and educational work of the meat industry on canned meat was coordinated closely with that of the Can Manufacturers Institute, with results which seemed to be gratifying to both groups."

Mr. Moninger introduced Gordon Cole, advertising manager of the Can Manufacturers Institute, who showed several of the ads run in recent months depicting meals built around canned items of all sorts. George Anderson, partner in the firm of Dudley, Anderson & Yutzy, the public relations counsel retained both by the Can Manufacturers Institute and the American Meat Institute, told of the manner in which the publicity effort would be correlated with the joint promotion in midsummer 1947, in newspapers, magazines and on various radio programs.

Mr. Moninger then directed the attention of the group to the fact that during the midsummer period the Fred Waring Show would be promoting canned meat vigorously over the National Broadcasting Co. He also showed ads which will appear in general magazines, and trade publications.

JUNE TRADE AD

Ad scheduled to appear in leading food trade journals, will show over 210,-000 retailers who read trade magazines one good way to display canned meats to produce maximum sales. It is one of a series being used to promote canned meats in trade publications and illustrates the effective retail tie-in which will

be used.

In Plant Transportation

(Continued from page 13.)

transportation and/or storage jobs and most of these are of the hand-power variety. From an efficiency standpoint much, but not all, of the objection to trucking is based on the labor required for moving and loading and unloading the trucks. Trucking is also criticized on the grounds that it tends to freeze within the limitations of batch handling certain operations which might be set up on a more or less continuous basis, with transportation blended efficiently with processing, and that much valuable floor space is required for truck storage and movement.

The objection to trucks from the standpoint of the inefficient use of labor is largely removed when mechanical power can be utilized to load and/or lift, move and discharge the material. This is being done in a number of packinghouse departments and in connection with many operations. However, it is probable that there will always be packinghouse jobs for which powered industrial trucks or other kinds of materials handling equipment cannot be used, and for which hand trucks will be used.

Use of the second class of equipment named above—monorail, conveyors, blow lines, etc—generally presupposes some planning in relating the material movement to the physical arrangement of the plant and the operations carried on there. It often calls for relatively heavy investment in equipment and construction, "kills" certain plant space and is generally inflexible as to routing. Economical utilization of such equipment also presumes some regularity in its use and volume over or through it.

SHORTER OFFICE WEEK

A substantial growth of the five-day week for office workers since V-J Day was revealed in a survey of 437 industrial and commercial companies in 20 cities which has just been completed by the National Industrial Conference Board. During the war, the office staffs of only 141 of the companies reporting worked five days per week. Now 346, or 80 per cent, report that their office workers are on the five-day week. The trend toward shorter hours is noted both among firms which were on wartime five-and-a-half and six-day work weeks.

DERBY MEAT LECTURE SERIES

Dorothy Derby, home economist of the H. C. Derby Co., Philadelphia, Pa., is currently presenting a series of demonstrations and lectures on the role of meat in the diet before parent-teachers and women's clubs of that city. In addition to the demonstration of new ideas in food preparation, Miss Derby distributes recipe booklets and prepares colorful platters of Derby meats to be sampled by her audience.



8, 1947

NEW!



ROCH

Patented

SANITARY

Beef Scribe

Saw

A Fine Precision Tool.

Here is the first real improvement in a beef scribe saw. Perfectly balanced Light weight! Rugged and will stand the severest use! Made from tough, light weight aluminum alloy.

Can be taken apart in an instant by releasing a single wing screw. Properly balanced and proportioned. Uses standard beef scribe saw blades.

Price (with one blade)

IMMEDIATE SHIPMENT FROM STOCK.....

K O C H

BUTCHERS' SUPPLY CO.



(hicago tions ele

Chicago,

4 day Kan. Cit Omaha,

St. Lou

Corn Be

Cincinna

Receipts

4 day

Slaught Fed.

result

Last

Chicago Reg. ha all wi Loins, Bellies, Picnics.

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Reg. tr ming

New Y

Loins, 8

Butts, a

Chicago

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Chicago

New Y

*Wee

Strict SANITATION Pays Off

Made of Tough Light Weight Alu-

minum Alloy, Combining Light Weight with Strength and Hardness

Taste appeal makes the strongest bid for repeat sales. And a consistently high standard of sanitation is one sure way to strengthen your bid.

So preserve the sales-making, delicate tastiness of your select meats by using recommended Oakite detergents to clean your handling and processing equipment. You'll find that Oakite cleaning materials thoroughly, quickly remove fats, grease and other bacteria-breeding meat residue without injury to aluminum, tinned or galvanized surfaces. Send for FREE details.

ASK US ABOUT CLEANING

Hog Dehairing Machines
Cutters • Grinders • Mixers • Kettles
Conveyors • Cutting Tables • Gambrels

OAKITE PRODUCTS, INC. 28A Thames St., NEW YORK 8, N.Y.
Technical Representatives in Principal Cities of U. S. & Canada

MATERIALS

OAKITE

Specialized Industrial Cleaning

NEW YORK TRAMRAIL CO. INC.

Offers

COMPLETE OVERHEAD SYSTEMS

Either Fabricated or Erected for MEAT HANDLING in the

> PACKINGHOUSE PROVISION PLANT WHOLESALE MEAT PLANT RETAIL MARKET CANNING PLANT LOCKER PLANT



FOR INFORMATION WRITE OR PHONE

NEW YORK TRAMRAIL CO. INC.

Melrose 5-1686

345-349 Rider Avenue

New York 51, N.Y.

IARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out32"	Tallows and Greases. 38
Carlot Provisions35	Vegetable Oils 31
Lard	Hides
L. C. L. Prices 34	Livestock

Hogs-Pork-Lamb

HOGS

(hicago hog market this week: Quota-50c and more higher.

tions close ove and in	iore mig	ner.
	Thurs.	Week ago
Chicago, top	\$25.75	\$25.25
4 day avg	24.30	23.85
Kan. City, top	25.35	24.75
Omaha, top	25.25	25.25
St. Louis, top	25.75	25.25
Corn Belt, top	24.75	24.50
Cincinnati, top	25.75	25.25
Baltimore, top	25.50	25.00
Receipts-20 markets		
4 days	281,000	347,000
Slaughter-		
Fed. Insp 1,	101,000	1,297,000
Cut-out 180-	220	240-
results220 lb.	2401	b. 270 lb.
This week1.24		-3.13
Last week —1.39		36 —2.97

PORK

U	nic	ug	0.	
R	eg.	h	ama	3
	all	W	ts.	
			40	١

gnoed , light

roperly 750

d

INC.

, N.Y.

, 1947

Reg. hams,		
all wts 43 @44	44	@45
Loins, 12/16 43 @45	37	@38
Bellies, 8/12 401/2@41	42	@421/2
Pienies,		
all wts	221	8@261/2
Reg. trim-		
mings21 @22	201	4@211/2
New York:		

Butts, all wts. 34	@38	34	@37
L	AMB		

Chicago, top..... \$23.90

Kan. City, top. 23.00

0maha, top 23.00	22.35
Slaughter—	
Fed. Insp.*309,000	356,000
Dressed lamb prices:	
Chicago, choice 39@40	38@40
New York, choice 38@42	39@42
*Week ended February 1.	

Cattle—Beef—Veal

CATTLE

Chicago cattle market this week: Steers and heifers end steady to a little higher. Beef cows, canners and cutters stronger. Bulls and calves unchanged.

	Thurs.	Week ago
Chicago steer top	\$26.00	\$25.50
4 day avg	22.00	21.25
Kan. City, top	24.50	22.00
Omaha, top	24.50	23.50
St. Louis, top	23.00	20.00
St. Joseph, top	24.00	22.00
Bologna bull top	15.50	15.50
Cutter cow top	10.15	10.25
Canner cow top	9.00	9.00
Receipts-20 markets	1	
4 days	243,000	208,000
Slaughter-		
Fed. Insp.*	258,000	305,000

BEEF

Steer carcass, good all weights.

Chicago34@35	32@33
New York34@38	32@38
Cutters, Nor19@191/2	171/2
Canners, Nor19@191/2	171/2
Bologna bulls,	
Dressed22@221/2	22@221/2

CALVES

Chicago, top \$28.00	\$29.00
Kan. City, top 25.00	24.00
Omaha, top 28.00	19.00
St. Paul, top 28.00	27.00
St. Louis, top 30.00	27.50
Slaughter— Fed. Insp.*105,000	131,000

\$22.75

21.75

Dressed Veal:	
Good, Chicago 32@37	32@35
Good, New York 32@36	30@36
*Week ended February 1.	

HIDES

Hides—Fats—By-Products

Thurs.	Week ago
Chicago hide market stronger.	
Hvy. native cows22	20
Kipskins Nor 32@331/2	33 1/4
Outside Small Pkr.	
Hides, all weight,	
strs. & cows18@20	16@171/2

TALLOW, GREASI	ES, ETC.
New York tallow market fi	rm.
Fancy 2	21/2 221/2
Chicago tallow market firm	n.
Prime 2	2 22
Chicago grease steady.	
A-white 2	1% 21%
Chicago By-Products:	
Dry rend. tank 1.35@1.	40 1.40@1.45
10-11% tankage. 7.50@7.	75 7.50@7.75
Blood8.00	8.00
Digester tankage	

LAPD

Cottonseed oil, Val. & S. E.... 31

100.00

100.00

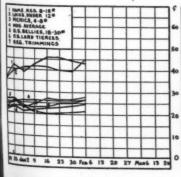
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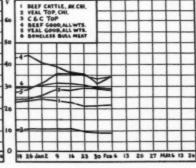
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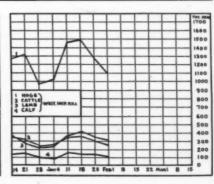
FARM INCOME UP

Farmers' cash receipts, including those from marketings and government payments, will rise 30 per cent to \$4,-000,000,000 in the first two months this year, the Agriculture Department reported. High prices accounted for about 25 per cent of the increase.

Income from livestock will be about 50 per cent above the corresponding 1946 period, the department said. January cash receipts of \$2,100,000,000 were about 15 per cent below December.







AMI PROVISION REPORT

Rather sharp increases were noted in storage stocks of some pork items during the last two weeks, it was revealed in the American Meat Institute's report on provision holdings. All D. S. items were held in larger volume than a year earlier while compared with two weeks ago stocks were about 15 percent greater. S. P. and D. C. items showed the same trend although stocks were just about equal to those of a year previous. Stocks of hams, however, were just about on a par with holdings of a year ago, but considerably under average stocks for the period of 1939-41.

Moderate increases were noted in stocks of pork frozen. Loins, shoulders, butts and spareribs were up about 35 per cent from two weeks earlier and were up more than that from a year ago. However, holdings of other items showed the sharpest gain of any frozen items.

Lard and rendered pork holdings moved up during the two week period. The lard total alone was more than twice that for the same period of a year previous.

Total holdings of pork meats increased about 26 per cent during the last two weeks and ranked about 9 per cent larger than what was reported in storage on the same date a year ago.

Provision stocks as of February 1, 1947, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows February 1 stocks as percentages of the holdings two weeks earlier and on the same date for a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	Percent	r 1 stocks a tages of ories on
d		Jan. 26, 1946
D. S. PRODUCT	1011	2040
Bellies (Cured)	112	206
Fat Backs (Cured) Other D. S. Meats (Cured)	124	127 137
TOTAL D. S. CURED ITEMS.	115	155
TOT. FROZ. FOR D. S. CURE	50	120
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular		94
Skinned		99
All S. P. Hams	126	48
Hams, Frozen-for-Cure, Regular	33	3
Skinned		52
All frozen-for-cure hams		40
Pienies ·		
Sweet pickle cured	193	39
Frozen-for-cure	149	27
Bellies, S. P. and D. C. Sweet pickle cured	97	120
Frozen-for-cure	86	41
Other items	00	**
Sweet pickle cured	95	45
Frozen-for-cure	164	35
TOTAL S. P. & D. C. CURED.	101	68
TOTAL S. P. & D. C. FROZEN		91
BARRELED PORK	171	28
FRESH FROZEN		
Loins, shoulders, butts and		
spareribs	146	50
All other		115
Total		72
TOTAL OF ALL PORK MEAT	8.109	56
RENDERED PORK FAT	107	99
LARD	258	75

Note: A considerable quantity of cured, frozen and canned pork and lard was held for the USDA and was included in holdings of a year ago.

CHICAGO PROVISION STOCKS

Storage stocks of lard at Chicago during January showed one of the sharpest increases in recent years with holdings at the close of last month to taling better than 43,000,000 lbs., compared with about 18,000,000 lbs. a year ago. Meat stocks were also up rather sharply with total holdings at better than 40,000,000 lbs., compared with almost 26,000,000 lbs. a month previous.

coolege reer a montan b	TOTTOWS.	
Jan. 31, '47, lbs.	Dec. 31, '46, lbs.	Jan. 31, '46, lin.
All barrelled pork		-
(brls.) 600 P. S. lard (a) 20,648,363	266	. 50
P. S. lard (a) 20,048,363	8,465,108	7,375,5%
P. S. lard (b) Other lard22,372,981	m 151	
Other lard22,372,981	9,471,036	7,680,100
Total lard43,021,344	17,936,144	15,665,001
D. S. cl. bellies		
(contr.) 236,900	145,200	D6,36s
D. S. cl. bellies		
(other) 4,014,266	2,975,178	1,762,602
Total D. S. cl.		
bellies 4,251,166	3,120,373	1,818,153
D. S. rib bellies	36,868	- to mod time
D. S. fat backs 3,276,236	1,726,757	1,857,665
S. P. regular		-11
hams 939,609	432,148	801,60
S. P. skinned		
hams10,300,798	5,926,839	9,960,56
S. P. bellies11,777,773	8,263,639	11,450,16
S. P. pienies, S. P.		
Boston shidrs 3,143,871	1,910,487	2,700,877
Other cuts of		-,
meats 6,832,335	4,355,928	4,402,64
Total all meats 40,521,788	25,773,089	33,048,60
(a) Made since October 1, (b) Made previous to Octo		
The above figures cover a Chicago, including holdings	by the Gove	storage is

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 1, 1947:

	Week Feb. 1	Previous week	Year
Cured meats, pounds	25,356,000	18,938,000	10,200,00
Fresh meats, pounds		48,292,000 4,846,000	21,815,00

LIGHTER WEIGHTS IMPROVE BUT HEAVY BUTCHERS SHOW SHARPEST LOSS THIS SEASON

(Chicago costs and credits, first three days of week.)

Product values and live costs both advanced this week as the severe cold weather reduced hog receipts, resulting in a tight general market on all weights of butcher stock. Lightweight butchers remained in the most favorable position with a cutting loss of \$1.24. Medium weights registered a \$1.70 minus margin as compared to \$1.89 the

previous week, while results on the heavier animals dropped to a new record low of \$3.13.

Each packer should figure his own cut-out test, using his actual costs, credits, yields and realizations. This test is computed for illustrative purposes only.

		-	180-220	lbs.—	alue		2	20-240 1	bs. Va	lue		2	40-270	lbs.—Va	lue
	Pct. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pet. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pet. fin. yield	Price per lb.	per I cwt. alive	per cwt. fia. yield
Skinned hams Pienies Boston butts Loins (blade in) Bellies, S. P. Bellies, D. S. Pat backs Plates and Jowls Raw leaf P. S. lard, rend. wt Spareribs Regular trimmings Feet, tails, neckbones Offal and miscellaneous	11.1 2.9 2.2	20.2 8.1 6.0 14.5 15.8 4.2 3.2 18.4 2.3 4.6 2.9	42.2 26.9 33.5 43.5 42.0 20.0 24.1 25.3 33.2 21.7 11.3	\$ 5.91 1.54 1.44 4.39 4.66 53 3.26 53 3.26 53 1.00	\$ 8.44 2.18 2.01 6.31 6.64 .84 .77 4.66 .76 1.09 .33 1.43	13.8 5.5 4.1 9.9 9.6 2.1 3.2 11.4 1.6 5.0 2.0	19.4 7.77 5.8 13.4 3.0 4.5 4.2 3.1 15.8 2.8 	42.2 28.9 32.5 42.1 39.3 25.2 19.0 20.0 20.1 25.3 27.0 21.7 11.3	\$ 5.82 1.48 1.33 4.17 3.77 .54 .62 .53 2.88 .48 .65 .23 1.00	\$ 8.19 2.07 1.89 5.81 5.27 .76 .86 .84 .75 4.06 .91 1.40 \$33.68	13.0 5.4 4.1 9.7 4.0 8.6 4.6 3.5 2.9 2.0 72.0	18.1 7.4 5.7 13.4 5.5 12.0 6.4 4.8 3.1 14.5 2.8 	44, 4 25, 0 30, 0 86, 2 34, 6 25, 2 19, 6 20, 0 24, 1 25, 3 20, 0 21, 7 11, 7	\$ 5.77 1.35 1.23 8.51 1.36 2.17 .70 .58 2.63 .32 4.33 .23 1.00	8.04 1.85 1.71 4.85 1.47 2.02 1.29 98 75 3.67 .44 .83 1.40
Cost of hogs. Condemnation loss Handling and overhead. TOTAL COST PER CWT TOTAL VALUE —Cutting margin —Margin last week.				Per ewt. alive \$24.97 .13 .90 \$26.00 24.76 \$ 1.24 1.39	Per cwt. fin. yield \$37.14 35.37 \$ 1.77 2.03	11.47	100.0	Per cwt. alive \$24.8 .1 .7 \$25.7 24.0 \$ 1.7 1.8	37 P	Per cwt. fin. yield \$36.04 33.68 \$2.36 2.59	12.0	100.0	Per ewt aliv \$24.	58 13 172 43 30	Per cwt. fin. yield \$35.32 30.96 \$ 4.94 4.13



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30.96

8, 1947

947:



TELL US MORE, Teacher!

 Maybe you're like a lot of food technologists and salt buyers who have gone along thinking all salt is the same. Actually, various brands and grades and grains of salt differ in many respects.



Take solubility: In salting cheese, slow solubility of salt is highly important and desirable. For otherwise, salt is lost in the whey. On the other hand, in salting butter, salt must dissolve with lightning speed. If the butterfat is on the soft side—lacking in body—at certain seasons, butter salt must dissolve so quickly that over-working is avoided. Otherwise, the butter may become mottled or marbled—may lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty.



So we have definite solubility standards for Diamond Crystal Salt. Our Butter Salt, for example, dissolves completely in water at 65° F. in less than 9.8 seconds—average rate, 9.2 seconds. That is why so many quality-minded food processors depend on Diamond Crystal products, manufactured under strict quality-control standards for solubility rate.



WANT FREE INFORMATION ON SALT? WRITE US!

If salt solubility enters into your processing, write our Technical Director. He will gladly recommend the correct Diamond Crystal Salt for best results. Diamond Crystal, Dept. I -12, St. Clair, Michigan.

DIAMOND CRYSTAL

ALBERGER SALT

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

						Ì		5,		
								er 1		
All	e native weights			•				.38	0	41
Good All	native a	teers						.35	0	37
Comm	nercial neweights	ative	BE	PRT	•-	-				
Cow.	commer s	cial			41			.24	α	26
Hinde	quarters.	cho	ee					.51	o.	55
Cow.	uarters, hindqua	rter.	601	mm	10.			. 28	a	30
Cow,	forequar	rter,	COL	mm				.22	0	20

BEEF CUTS

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Beef ter	derid	Ins		0 0	0 1	0 0	0	0 0	4		UU	4	-	LU
Steer pl	ates											24	W	20

AEVE-HIDE ON	
Choice carcass34@35	
Good carcass32@33	
Commercial carcass22@23	
Utility 20@ 21	

BEEF PRODUCTS

Brains	,					٥												11	@1	2
Hearts Tongue				P	la				1	í	i	b	i.	à	è		·	18	@II	,
Tongue fresh																			@81	L
Tongue fresh		0	P		Ē١	N	92	٤.								_	_	22	@26	3
Tripe,	•	0	0	k	e	đ												13	@13	136
Kidney Livers.																			@20	
Cheek	n	M	10	18														18	QII	
Lips .																			61:	i
Lungs										*									i	i

FRESH PORK AND PORK PRODUCTS

Fresh al	k. 1	a	m.		8	/1	8						0							47
Reg. po	rk	loi	m	١.	1	m	d		1	12	ì	1	b	8						45
Picnics.											*			*				28	ю	27
Skinned	sh	ld	rs.		-1	be	n	e		ì	B							21	0	28
Sparerit	16,	ur	di	ef	•	3	1	b	8				٠					83	0	34
Boston	but	tm.	. 1	3/	18	1	lt	18	١.				0	0	0			34	6	35
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Pigs' fe	et,	- 1	re	m	t				٠		w		٠			a	۰	. 8	10	10
Kidneys											0		۰	٥	0			1	6	18
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Brains					0	0 0	0		0	۰	۰	۵						11	6	118
Ears					٠				٠	۰			۰			٠		11	lig	14
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SAUSAGE MATERIALS

Reg. por	k tri	m	(5	04	%		t	R1	t)).					22	6	1	24
Sp. lean	pork	tr	im		8	5	9	6									1	37
Ex. lean	pork	tr	im		9	ā	9	6.				0	۰	0				42
Pork ch																		
Boneless																		
Boneless	chue	ks					۰		۰			۰		٠				
Shank n																		
Beef tri	mmin	ga					۰					۰		4				
Dressed	canne	ers.																15
Dressed	cutte	r (201	W	B .				٠									18
Dressed	bolog	na	bi	nl	ls	١.												24
Pork to	ngues				0 0			0		0	2	1	l		6	2	2	!

ALUMI-LUG

The Sanitary and Light-

weight Aluminum Delivery and Storage Box





COMPLETELY SANITARY—Non corrosive alloy . . . Will not contaminate wet meats . . . welded construction eliminates bacteria traps ... quickly and thoroughly cleaned ... can't chip, no plating to wear off . . . approved by meat and health inspectors

LIGHTWEIGHT VET BUGGED_Inside dimensions are 32" x 131/2" x 10" deep but weighs only 11 1/2 lbs . . . Withstands severe drop tests and road shocks . . . special alloy used has tensile strength of 42,000 lbs.

DUAL PURPOSE STACKING BAR AND HANDLE—Handles are non-removable and in stacking position will support 5 or more ALUMI-LUGS with up to 900 lb. load

REDUCES COSTS-Life expectancy of 10 years or more eliminates need for constant replacement and results in a lower yearly cost... embossing of firm name on both sides of box insures against loss

For Further Information, See Your Local Dealer, or Write to

GORDON COMPANY

756 South Broadway Los Angeles 14, Calif. MANUFACTURERS AND MARKETERS

CALF

CT 1 00T 1 000 II	(F O R Chicag
Choice, 225 to 300 lbs40@41	(F. O. B. Chicago)
Good, 225 lbs. down	(Prices quoted to manufactures of sausage.)
	Beef casings:
LAMBS	Domestic rounds, 1% to
Choice lambs	1½ in., 180 pack41
Good lambs	Domestic rounds, over 1%
Commercial lambs34@35	_ in., 140 pack75 600
Utility	Export rounds, wide, over
	1½ in
MUTTON	Export rounds, medium,
mot ron	1% to 1%
Good and choice14@15	Export rounds, narrow.
Commercial12@13	1% in. under 1.06@1.19
Cull10@12	No. I weasands, 22 in, up. 9 An
	No. 1 weasands, 24 in. up.11
WHOLESALE SMOKED	No. 2 weasands
MEATS	Middle sewing, 1% @
MEATO	2 in
Fancy regular hams, 14/18	Middle, select, wide,
lbs., parchment paper50@53	2@2¼ in1.40@1.b
Fancy skinned hams, 14/18	Middles, select, extra.
lbs., parchment paper50@52	2¼@2½ in
Fancy trim, brisket off, bacon,	Middles, select, extra.
8 lb. down, wrap53@55	21/2 in. & up
Square cut seedless bacon,	Dried or salted bladders,
8 lb. down, wrap52@55	per piece:
No. 1 beef sets, smoked Insides, C Grade	12-15 in. wide, fint 13 @34
Outsides, C Grade	10-12 in. wide, flat 10 An
Knuckles, C Grade	8-10 in. wide, flat 5 0 6%
	Pork casings:
DRY SAUSAGE	Extra narrow, 29 mm. &
And the state of t	dn
Cervelat, ch. hog bungs74 @76	Narrow mediums, 29@32
Thuringer	mm
Holsteiner	Medium, 32@35 mm3.2001 m
B. C. salami, ch 70	Spe. medium, 35% 38 mm.3.0002 m
B. C. salami, new condition.41 @42	Wide, 38@43 mm2.9563.86 Extra wide, 43 mm2.8062.96
Genoa style salami, ch80 @84	Export bungs, 34 in. cut.37
Pepperoni 64	Large prime bungs,
Mortadella, new condition 37	34 in cut
Cappicola (cooked) 76	Medium prime bungs,
Italian style hams 73	34 in. cut
DOMESTIC CAUSES	Small prime bungs 13 618
DOMESTIC SAUSAGE	Middles, per set 30 @35

Pork sausage, hog casings.37	@39
Pork sausage, bulk35	@36
Frankfurters, sheep casings	- 39
Frankfurters, hog casings.	. 37
Bologna	84
Bologna, artificial casings.	34
Smoked liver, hog bungs39	@40
Head cheese	271/
New Eng. lunch. specialty.50	@51
Minced luncheon spec., ch.	3814
Tongue and blood	4179
Blood sausage	@27
Souse26	@4534
Polish sausage45	(E494)

VINEGAR PICKLED PRODUCTS

Pork feet,					.54
Regular tr	pe, 200	-lb. bbl			
Honeycomb	tripe,	200-lb.	bbl		

SPICES

(Basis Chgo., orig. bbls.,	bags,	bales)
W	hole	Ground
Resifted	28 29	31 32
Chili powder		50
Cloves, Zanzibar	201/	251/4
Ginger, Jam., unbl Cochin	211/4 1944	24 1/2
Mace, fcy. Banda		
East Indies		1.90
Mustard, flour, fey		35 26
West India Nutmeg		1.05
Paprika, Spanish		60
Pepper, Cayenne Red. No. 1		68
Pepper, Packers		75
Pepper, black Pepper, white		65 85
a oppost water treatment		-

SAUSAGE CASINGS

HVR

LARD

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LAR

CURING MATERIALS

	Cut.
Nitrite of soda (Chgo, w'hse) in 425-lb, bbls., del	
Saltpeter, n. ton, f.o.b. N. Y.:	8.70
Dbl. refined gran	9.3
Small crystals	12.5
Pure rfd., gran. nitrate of sods.	43
Pure rfd. powdered nitrate of	
Salt, in min, car of 80,000 lbs.	1000
only, f.o.b. Chgo., per ten:	-8
Granulated, kiln dried Medium, kiln dried	
Rock, bulk, 40 ton cars	
Sugar-	
Raw, 96 basis, f.o.b. New Orleans	13
Standard gran., f.o.b. refiners	
(2%)	6.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.,	
less 2%	6.35
Dextrose, in car lots, per cwt., (cotton)	AW
in paper bags	13

		Green
	Whole	for Bass
Caraway seed	. 23	- 86
Cominos seed	. 46	- 81
Mustard sd., fcy. yel.	. 32	40
American		99
Marjoram, Chilean	. 14	. 39
Oregano	. 18	23



CHICAGO PROVISION MARKETS

NGS

factures

45 Gm .75 GM .90 Gl.ss

.1.05@1.10 2.9 @11 2.11 @12 .6 @ 8 .21 @28

.1.3001.0

.1.4001.3

.1.65Q1.N

..31 @34

RIALS

w'hse) N. Y.:

N. Y.:

12.6

12.6

13.6

f soda, 4.3

ie ef ...

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11.0

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11.0

11.0

refiners LD

50 lb.

r cwt., 4.8

ERBS

re than r buildewanes es have ics which ers ideal

H.P.

th extra praces to pth.

with pipe kings . . . 6-82

PORATION

ry 8, 1847

Green hole for flux From The National Provisioner Daily Market Service

CASH PRICES

-	MJII	FRICES						
CARLOT TRADING LOOSE I	BASIS	PICNICS						
1.0.B. CHICAGO OR CHICA	700	Fresh or Frozen	S.P.					
MURSDAY, FEBRUARY 8, REGULAR HAMS	1947	4- 6 28 6- 8 28 8-10 25@28 10-12	27 1/4 27 1/4 26 28 23					
Fresh or Fresen	8.P.	12-14 22%	40					
5-10 44n 19-12 43n 13-14 43n	45n 44n 44n	BELLIES Fresh or Frozen	Cured					
BOILING HAMS	44n	6- 8	44 1/4 44 43					
Presh or Frozen 43n	S.P. 44n	12-14	39 38 34					
18-30 42n 38-22 39n	43n 40n	16-18	32					
SKINNED HAMS		D. S. BELLIES						
Fresh or Frozen	8.P.		Clear					
	46n 46n 46n 46n 46n 43n 40n	18-20 20-25 25-30 90-33 35-40 40-50	261/ ₄ 261/ ₄ 261/ ₄ 26@261/ ₄ 25@251/ ₄					
3436 35 530 31 3	36n 26034	FAT BACKS						
5.m. No. 2's	-600	Green or Frozen	Cured					
OTHER D. S. MEATS Presh or Frozen	Cured	6-8 20 8-10 20 10-12 20 12-14 20 14-16 20	20@20¼ 20@20¼ 20@20¼ 20%					
Regular plates 23n Clear plates 21n Seel butts 19@191/4	24n 21n 20	14-16 20 16-18 20 18-20 20 20-25 20	21 14 21 14 21 14 21 14					

FUTURE PRICES

TUESDAY, FEB. 4, 1947

WEDNESDAY, FEB. 5, 1947

July, 26.00 26.70b 26.50 26.70b bet, 24.62½ 24.72½ b 24.00 24.72½ b 04.00 05.00 for 1.00 for

THURSDAY, FEB. 6, 1947

Jak. 28.50 26.95 26.50 26.95 lept. 24.85 24.90 24.85 24.90 of the control of the

FRIDAY, FEB. 7, 1947

ldy.28.80 27.10b 26.80 27.10b 194.34.90 25.73 24.90 25.52 194.80

PACKER'S WHOLESALE

lehed lard, tierces, f.o.b.	021/
Lettle rend., tierces, f.o.b.	.271/
inf, kettle rend tierres	. 28
	.28
Tierces fo b	
Oleago	-8.33
Betwing, tierces, caf	

WEEK'S LARD PRICES

				F		erces Lard			Leaf Raw
Feb.	3				. 26	.25h	25.6	nnh	24.50n
						.50b	25.5		24.50b
Feb.	5				.26	.50b	25.5	50b	24.50n
Feb.							25.5	50b	24.50n
Feb.	7				.27	.00b	26.3	25b	24.50m

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended February 1, 1947, were 9,205,000 lbs.; previous week 8,473,000 lbs.; for the corresponding week last year 5,836,000 lbs.

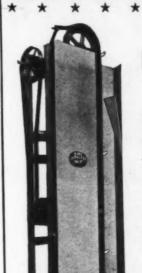
Shipments of hides from Chicago for the week ended February 1, 1947, were 5,054,-000 lbs.; previous week, 4,-490,000 lbs.; same week last year, 3,320,000.

ST. LOUIS HOGS IN JANUARY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for January, 1947, with comparisons reported by H. L. Sparks & Co., were:

	Jan., 1947	Jan., 1946
Total receipts Average weight, lbs.		219,392 223
Top prices;		
Highest	\$25, 25	\$14.80
Lowest	21.00	14.80
Average cost	22.87	14.77

Meat has what it takes



JERKLESS HOG HOISTS

For production line efficiency in your hog slaughtering department install BOSS Jerkless Hog Hoists.

The BOSS Junior Hoist No. 4, shown here, is a real money maker in small plants. Hoists up to 175 hogs per hour without jerk, and deposits them on bleeding rail without miss. Sturdy and simple. Low power demand.



Write for particulars to The Cincinnati Butchers' Supply Co., Helen and Blade Sts., Cincinnati 16, Ohio.



NATURAL SAUSAGE CASINGS

Berth. Levi & Co., Inc.

OUR 65TH YEAR

"THE CASING HOUSE"

NEW YORK • CHICAGO • LONDON BUENOS AIRES • AUSTRALIA • WELLINGTON



You help make us the best fed nation in the world

Your uniformly fine work in grading and packing America's precious meats... your work in shipping to marketing centers of the country—these things have made you instrumental in making us the best fed nation in the world. You know that the uniformity of Adler Stockinettes makes it the perfect knitted fabric protecting those meats. Its high quality of manufacture comes from quality inspections throughout production.

red blo SELLING AGENT FOR STOCKINETTES MADE BY CINCINNATI 14, OHIO

TO MOVE CASES OR CARTONS Faster · · PUT 'EM ON WHEELS



Low-cost, flexible, lightweight Standard sectional wheel conveyors cut handling time—loading, unloading, transfer—of cases, cartons, packages, as much as 50% or more.

Easily set up inside or outside—available in straight or curved sections in varying widths. Write for Bulletin NP-27 showing wide range of use.

STANDARD CONVEYOR COMPANY

General Offices: North St. Paul 9, Minn



WESTERN DRESSED MEATS

NEW YORK

TUESDAY, FEBRUARY 4, 1947 DETAILED QUOTATIONS All Quotations in Dollars per Cwt.

FRESH BEEF-STEER & HEIFER:

Choice:			
400-500 500-600 600-700	lbs.		39.00-41.00
700-800			
Good:			
400-500 500-600			34.00-35.00
600-700 700-800			34.00-37.00 34.00-38.00
Commerc	eial:		
400-600 600-700			28.00-32.00 28.00-32.00
Utility: 400-600	lbs.	*******	24.00-26.00
COW:			
Utility.	all w	all wts ts	23.00-25.00 20.00-22.00 None
		vts	None

FRESH VEAL & CALF CARCASS BASIS:

Choice: 80-130 130-170								42,00-45.00 38.00-42.00
Good:								
50- 80	lbs.		*					36.00-40.00
80-130	lbs.							38.00-42.00
130-170	lbs.	×	*					36.00-40.00

Commerc								
50- 80	lbs.		×					30.00-40.00
80-130	lbs.						ĩ	22.00-40.0
130-170	lba.							32.00.04
TTAISSA.	-11	 						200

FRESH LAMB & MUTTOW-

4040044			3	-	-	-			е,	•	w	
LAMB:												
Choice												
30-40	lbs.											41.00-42.0
40-45	Ibs.											40 00 47 6
45-50	Ibs.											300 00 40 A
50-60	lbs.											29.00-40.0
												-
Good:												
30-40	lbs.											40.00-41.0
40-45	lbs.					Ī						30.00-40.0
45-50	lhs.	i										88.00-20.0
50-60	lhs.											37.00-38.0
Comm	ercial.	ľ	g	11		u		ú	ì			34.00-88.0
Tieslies	r all	,	a/	ti		-		_	•	•		30.00-22.0
C curred	,		•	50		•	*	-		0 .		W. 100-102.1
HUTTO	N CEN	V	1	11	-	71	n	1	h		. 1	Du -
Good .		0	0					0	0	0		14.00-16.0
Comm	ercial		0	0 0		0						12.00-14.0
Utility			D	0 0		0	0	0		0 1		10.00-12.0
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	8-10	lbs.													4	8,0	00-	44.	n
1	0-12	lbs.								0			0		4	8.4	90-	44.	ä
1	2-15	lbs.		0		.0			,		ö				4	2.	90-	48	ii
1	6-22	lbs.		0	0	0		0					n		3	6.	80-	38,	Ö
		ers, f																	
	8-12	lbs.			0	0	0		۰			۰	•		а	9,1	90-	88,	80
		Bost																	
	4- 8	lbs.									۰	0			8	6.1	98-	46.	NO.

DRESSED BEEF CARCASSES

City Dressed

								Feb. 5, 1947
heavy								.42@46
, light.								.40@42
choice.			*					.39@41
good								.36@40
	choice.	choice	choice	choice	choice	choice	choice	o, heavy, light

DEER OUTO

		-			**			•			
										Ci	ty
No. 1	ribs.								× 1	.70@	7
No. 2	ribs.									.55@	0
No. 1	loins									.95@1	.0
No. 2	loins									.80@	8
No. 1										.55@	5
No. 2										.49@	5
No. 1										.45@	4
No. 2											4
No. 1											3
No. 2											3
No. 3	chne	ka				1	-			2860	3
Rolls.											
Rolls,											
Tonde	eloine	utto	680	٠.	**				1	1.20@1	
Tende	Ploine	, sec	CIN	-	* *	*			2.5	r. words	
Tende	ploine	hol	la.	8.6	* *	*		*			*
Should	for ol	ode.	110	* *	* *	*		*	×. 1	C.K.	. *
Shonie	uer ci	ous .				*		*	* *		

FRESH PORK CUTS

Western

to context
Pork loins, fresh, 12 ibs. da. 46@47 Shoulders, regular 31@32 Butts, regular, 2/8 ibs. 40@41 Hams, regular, under 14 ibs. 48@49 Hams, skinned fresh, under 14 ibs. 46@48 Picnics, fresh, bone in. 35 Pork trimmings, ex. lean. 27@30 Pork trimmings, regular. 35 Spareribs, medium 36@38
Bellies, sq. cut, seedless, 8/12, 45
City
Pork loins, fr., 10/12 lbs 48
Shoulders, regular32@33
Butts, boneless, C. T55@56
Hams, regular, under 14 lbs48@49
Hams, sknd., under 14 lbs50@52
Picnics, bone in
Pork trim, ex. lean 48
Pork trim, regular 21
Spareribs, medium
Boston butts, 3/8 lbs38@40
Bellies, sq. cut, seedless, 8/12.46@48
Detice, sq. cut, seedless, 5/12.40@40

FANCY MEATS

Tongues,	cor	\mathbf{n}	e	α		×	×	×	×	×	×	*	×	*	×	*	×				00
Veni bres	ıds,	E	ı	ić	le	21		6	1	0	Z				*	*					60
6 to 12	OS.		ė					*			é		*	*	*		*				80
12 os.	up.												*	*	*	×			*	*	1.00
Beef k	idne	y	8		0				*			*		*	*	*	*	*	*		39
Lamb fri	es .												*			*			*	R	31
Beef live																					
Ox tails	und	e	r	1	K		1	b													16
Over 1	K E	h																			. 30

DRESSED HOGS

ł	logs,			ch.,										
	81	to	99	lbs.					8	5.	ÕÕ	ã	36.	Bi
	100	to	119	lbs.					8	5.4	õõ	ă	36.	50
	120	to	136	lbs.					- 1	5.	00	ā	56	56
	137	to	153	Iba.					3	5.	00	ã	36	56
	154	to	171	lbs.					. 3	5.	ÖÖ	ā	36	5
	172	to	183	lbs.					. 3	5.	$\tilde{0}\tilde{0}$	ĕ	36	B

VEAL-HIDE ON

Good careass Utility CALF Choice, 225 to 300 lbs Good, 225 lbs. down Compareful	Choice																			
CALF Choice, 225 to 300 lb*																				
CALF Choice, 225 to 300 lbs																				
Choice, 225 to 300 lbs	Utilit;	y					0		9		0	a	٥	0	0	e	0	٠	0	12
Good, 225 lbs. down																				
					1	C	1	u	1	F	•									
	Choice	e, 25	25	to	3	04)	116	18											1

LAMBS

BUTCHERS' FAT

Shop fat																.\$5,06
Breast 1																
Edible a																
Inedible	80	6	t				۰	0		0	0	0	0	۰	٥	. 3.30

USDA WOOL PRICES UP

A slight upward adjustment in the selling price of wool owned by the Com-modity Credit Corporation made necessary by the increase in the parity index as of January 15—has been announced by the U.S. Department of Agriculture. While price adjustments in the schedule of selling prices will vary by grade and classification of wool, the increase en the average is 1c a pound, clean basis.

A Linguistic Control of the Linguistic Contr

THE
HOLLYMATIC
ELECTRIC
HAMBURGER
PATTY
MAKER
Makes
1800 PATTIES
PER HOUR

- Each patty on a separate sheet of waxed paper
- Automatically molded, stacked and counted
- Every patty uniform in size and weight from one to four ounces
- Perfectly sanitary—no patty touched by hand
- Compact—only 18x18 inches at base
- \$850.00 F.O.B. Chicago, Stak-Kounter \$80.00 extra
- No juices lost

ns No. 1

Style: 30.00-32.00

36.00-40 N

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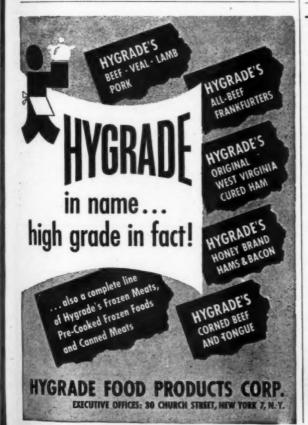
pound,

1947

• ALSO MAKES STEAK AND PORK SAUSAGE PATTIES

Holly Molding Devices, Inc.

6733 South Chicago Avenue Chicago 37, Illinois 756 South Broadway Los Angeles 14, California







BY-PRODUCTS—FATS—

TALLOWS AND GREASES

TALLOWS AND GREASES .- The markets for tallows and greases was inactive most of the time this week with larger buyers hesitant to advance their ideas in line with asking prices of most producers. A few smaller buyers were operating at strong rates, but volume of business is very light with the bulk of the February production booked ahead and in some cases producers are well sold into March. In fact, about the only sizeable offerings now being made are for next month and there is some indication that the lack of trading is because of higher rates asked. Production continues to be fairly good, although slaughter of all classes of livestock has been reduced somewhat by severe weather over much of the country. The government estimates that livestock slaughter and meat production for 1947 will be somewhat larger than in 1946 and as a consequence output of both tallows and greases may be increased.

Most of the tallow quotations are now on a range and the higher prices apply to purchases made by a few small buyers while the lower prices represent those bid by larger soapers. Edible tallow is quoted at 231/2c to 24c; fancy, 22c to 22%c; choice, 21%c to 22 1/2c; prime, 21 1/4c; special, 21 1/4c; No. 1, 21%c; No. 2, 21c, and No. 3, 19%c. Grease quotations include choice white at 22c to 221/2c; renderers choice white, 21%c; A-white, 21%c; B-white, 21%c; yellow, 21c; house, 20%c, and brown from 19c to 19 1/2 c. All prices are f.o.b. producer's plant.

NEATSFOOT OIL .- There is little news in the neatsfoot oil trade. No sizeable production is reported from any section and most buyers are using substitutes. No quotations established.

STEARINE AND OLEO OIL.—The

market for stearine and oleo oil is devoid of action at present. Production is reported to be light and demand is rather limited.

GREASE OIL.-Quotations are holding firm and the market is well sold up. No. 1 is quoted at 28c; prime burning, 29c; acidless tallow oil, 30c, and neatsfoot oil stock 32c, all for drum lots.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonium, sulphate, bulk, per ton, f.o.b.

production point\$30.00
Blood, dried 16% per unit of ammonia 8.25
Unground fish scrap, dried,
60% protein nominal f.o.b.
Fish Factory, per unit 2.00
Soda nitrate, per net ton, bulk, ex-vessel
Atlantic and Gulf ports
in 100-lb, bags 41.50
Fertilizer tankage, ground, 10% ammonia,
10% B. P. L., bulknominal
Feeding tankage, unground, 10-12% ammonia,
bulk per unit of ammonia 7.25
Phosphates
Bone meal, steam, 3 and 50 bags,
non ton fo h works

per ton, f.o.b. works.

Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.

Superphosphate, bulk, f.o.b. Baltimore, 10% per unit.

45/50% protein, unground, \$1.40 per unit of pro-EASTERN FERTILIZER MARKET

Dry Rendered Tankage

New York, February 6, 1947

Trading was on a reduced scale in the crackling market due to lack of buying interest. Buyers are proceeding very cautiously. No sales were reported of wet rendered tankage or blood. Very little is heard regarding South American materials and trading is practically at a standstill. In certain sections there is already a considerable shortage of chemical fertilizers.

Hides and skins trading is reviewed on a special page.

BY-PRODUCTS MARKETS

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PO

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Blood

Digester	Feed	Tankage	Materials
Unground, per u	nnit an	nmonia	\$7.50@7.75

Packinghouse Feeds

		Cariota, per im
50%	meat and bone scraps, bulk	8 Mar
55%	ment scraps, bulk	96 M
50%	feeding tankage with bone, bulk	MLN
60%	digester tankage, bulk	102.50
65%	blood meal, bulk	
ba	gged	TLB

Bone Meal (Fertilizer Grades)

Steam,	ground, 3	& 50	**********	\$50.00@00.00
Steam,	ground, 2	& 26		50.00@00.00
	Fe	rtilizer	Materials	

High grade tankage, ground	Per ten
10@11% ammonia	\$ 6.00
Bone tankage, unground, per ton Hoof meal, per unit ammonia	55.00@m.ss
monitorial por unit unitarities	8.00

Hoof	f meal, per unit ammonia				
	Dry	Rendered Tankage	Par mai		

Gelatine and Glue Stocks

	l'er ewt.
Calf trimmings (limed)	. Nom.
Hide trimmings (green, salted)	
Sinews and pizzles (green, salted)	. Non.
	Per tin
Cattle jaws, skulls and knuckles	

	DOL	169	48 1 5 4 5	TAGOTS	
	-				Per ten
Round, shins	, heavy				\$115.00@120.00
	light				100.00@110.00
Flat shins, he					
li	ght	***	****	*******	95.00@100.00
Blades, butte	ocks, sh	oul	ders &	k	
thighs					105.00@110.00
Hoofs, house					
Junk bones					30.00

Animal Hair

Winter coll dried, per ton
Summer coil dried, per ton
Winter processed, black, lb
Cattle switches

Willibald Schaefer Company

PROCESSORS OF ANIMAL FATS AND OILS

ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE - NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE ST. LOUIS 7, MO.

TELETYPE WESTERN UNION PHONE

VEGETABLE OILS

Light trading featured the vegetable gis markets this week but prices were on the strong side with some quotations moving a little higher. The supply sitnation appears to be a little tighter.

RKETS

...87.5007.75

Per to

...\$75.00

8, 1947

SOYBEAN OIL.—Some movement of stylean oil has been noted at 27c this week and later there were reports of a new advance in the price with a few tanks moving at 27½c, f.o.b. Decatur. Bids appear to be a little firmer for future delivery, but very few bids are being made for second quarter delivery.

OLIVE OIL.—There is little interest in the spot market for olive oil aside from the reported offerings of some Tunisian oil for late February shipment. Meanwhile, the undertone of the market is considered easy. Scattered sales were reported on spot Spanish olive oil in drums at \$7 and Italian oil, in tins was quoted on basis of \$7.50 to \$7.75 per gallon. It was thought that some shading might be done on these prices.

COTTONSEED OIL.—The spot market for cottonseed oil is rather quiet due to scarcity of offerings, but the undertone remains strong. Crude in Valley, Southeast and Texas was advanced to 31c during the week.

MARGARINE PRODUCTION

Margarine produced in November, 1946, according to U. S. Treasury Department:

1	., 1946 lbs.	Nov. 1945 lbs.
Production of uncolored margarine	82,410	39,242,904
Production of colored margarine 7,2	83,497	6,783,825
Total	65,907	46,026,729
withdrawn tax ; aid 54,9	83,819	39,749,272
Colored margarine withdrawn tax paid 1,5	66,218	1,314,116
Total	50,037	41,163,388

DECEMBER MARGARINE TAX

Taxes paid on oleomargarine during December, 1946, and 1945, as reported by the Bureau of Internal Revenue:

	Dec., 1946	Dec., 1945
Excise taxes (including		
special taxes)	.8383,759.29	\$310,489.9

Quantity of product on which tax was paid during December, 1946, and 1945:

	Dec., 1946	Dec., 1945
Oleomargarine,	colored 2,024,050	1,604,692
Ol: omargarine,	uncolored55,842,000	40,508,220

VEGETABLE OILS

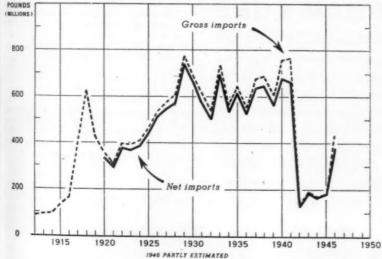
Cotton- Soy-

	seed	bean
White, deodorized, summer oil		
in tank cars, del'd Chicago	8434	31
Yellow, deodorized salud or winter-		
ized oil, in tank cars, del'd Chicago.	35	31 %
Sovbegn oil, in tanks, f.o.b.		02 /3
mills, Midwest	Se Jan	Pah
Corn oil in tanks, f.o.b. mills	071/	Ten.
	79	c san.
Raw noap stocks:		
Cents per lb. del'd in tank cars.		
Cottonseed foots, basis 50% T.F.A.		
Midwest and West Coast	834	del'd
Rast	814	del'd
Corn foots, basis 50% T.F.A.		
Midwest		del'd
Pact	834	del'd
East		wea u
Sujucus 100ts, Osman OO /C 1.1.11.	0.9/	
Midwest and West Coast		
East	81/2	del'd
at the town to debter reduce the b		
Manufacturer to jobber prices, f.o.b.		

OLEOMARGARINE

Prices	f	.0	J	3,		C	h	g	0.						
White domestic, vegets															
White animal fat															
Water churned pastry.															
Milk churned pastry					0	0		0 4		0	۰				.36

IMPORTS OF COCONUT OIL AND COPRA IN TERMS OF OIL, UNITED STATES, 1912-46



COCONUT OIL AND COPRA IMPORTS UP SHARPLY

Net imports of copra and coconut oil into the United States in 1946 probably will total 350,000,000 to 400,000,000 lbs., in terms of oil, more than twice the wartime average. In 1947 net imports are likely to reach the prewar level of more than 600,000,000 lbs.

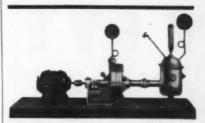


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E. G. JAMES COMPANY 316 S. LaSalle St. Chicago 4, III.

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The better steam circulation induced by this system results in hotter steam heated units, quicker and better processing and usually increases production by 15% or more.

No packing or rendering plant can afford to be without one of these outfits. Made in capacities of from 10,000 to 50,000 lbs. of condensate per hour. Over 150 satisfied users in the packing and rendering industry alone.

Write for descriptive bulletin and testimonials from satisfied customers.

HEAT RECLAIMER CORPORATION

Engineers and Manufacturers

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HIDES AND SKINS

Packer hide market strong and advancing—Native steers and bulls 2c higher, heavy native and branded cows up 3c, light cows 2½@3½c higher—Packer calf sell steady, kips steady to 1c down—Advance reflected in other markets.

Chicago

PACKER HIDES.—The packer hide market was strong this week and as active as offerings would permit. A total of about 52,000 hides were confirmed up to late mid-week in the local market; together with about 6,000 more at the close of last week, and a couple scattered cars by outside packers, the total so far is a little over 60,000 hides.

Final sales placed native steers two cents over last week's close; branded steers are quotable nominally around two cents over last week, with offerings held another half-cent higher; heavy native cows moved up a total of three cents, as did also branded cows; light native cows sold 2½@3½c higher than last week, depending upon points. Packer bulls sold two cents higher.

There was inquiry throughout the week for native steers, with bids gradually advanced, until one packer at late mid-week sold 10,000 Jan. mixed light

and heavy native steers at 23c; the Association also sold 2,500 Jan.-Feb. native steers at 23c. Extreme light native steers have not been offered; last actual trading, two weeks back, was at 23c but quotable nominally 24@26c at present.

Limited trading was done early in branded steers, involving 1,100 St. Pauls and 1,000 Kansas City brands, all Feb. take-off, in couple mixed cars; butt branded steers sold at 19c, Colorados 18½c, heavy Texas and light Texas steers 19c, and extreme light Texas steers 20c, together with branded cows at 20c. Some offerings of brands later at a cent higher were subsequently withdrawn and packers are now asking 21½c for butt brands and 21c for Colorados. Heavy and light Texas steers are quotable on a parity with butt brands, and extreme light Texas steers are salable at 22c.

At the close of last week, one packer sold 4,000 Feb. branded cows at 20c, which price was paid previously for Nov.-Dec. take-off; this week, one packer sold 8,600 Nov. to Jan. and another packer 1,650 St. Paul Jan. heavy native cows at 22c; later, 4,000 more Feb. heavy cows sold at 22c, and the Association sold 1,300 Feb. also at 22c.

Late last week, one packer sold 1,200

St. Louis light native cows at 23½c, or ½c up; early this week, 5,800 Dec. Jan. light cows sold at 24½c, and the Association sold 1,500 Feb. also at 24½c; at mid-week, 2,000 Chgo. Feb. sold at 24½c, 1,200 River point Jan. at 25c, and 1,200 River point Feb. light native cows sold later at 25½c; 1300 more Jan.-Feb. southwestern light native cows sold later at 25½c.

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One packer sold a few Feb. branded cows early at 20c, or a cent over last previous sale of comparable dating, although 20c had been paid for Nov. Dec take-off. At mid-week, 6,000 Feb branded cows sold at 22c, and the I sociation later sold 1,350 Feb. also a 22c.

Packer bulls moved up two cents on the sale of 1,500 Feb. bulls basis 17%c for natives and 16%c for brands.

Hide production declined again last week but live receipts have shown some little increase this week, despite severe weather throughout most of the West. The USDA estimated inspected cattle slaughter for the week ended Feb. 1 at 258,000 head, 15 percent down from the 305,000 of previous week, but seven peccent above the 241,000 reported same week a year ago. Calf slaughter last week was estimated at 105,000 head, 25 percent under the 131,000 of previous week, and 17 percent under the 126,000 reported same week a year ago.

Announcement was made early this week that Government agencies are allocating 60,000 hides for export during February, and will study the subject thereafter on a monthly basis. The &vision of these allocated hides among European countries is printed elsewhere in this issue. While not official, it was indicated in the trade that exports will be confined to 55 lb. and up heavy Winter hides, which would take in Dec. forward take-off. It was expected that the country and small packer market would furnish the offerings but rumors circulating late this week indicated that the purchase of packer hides might be permitted, although this is not con-

OUTSIDE SMALL PACKERS.—A wide range of prices is being quoted in this market. Some 45-lb. avge. outside small packer all-weights sold this week at 18@18½c, selected, trimmed, Cago. freight basis, with bulls around 14c, with some later offerings of this class at 19c, selected, unsold. However, some southern mixed small packer and country hides running 40 to 42-lb. avge. were reported moving, 1,500 at 21c and 2,500 at 21½c, basis natives; light avgage stock of this class, however, is scarce.

PACIFIC COAST.—Scattered trading at advancing prices was reported in the West Coast market, on small killer stock. Early sales were reported at 16c, flat, for cows and steers, with 16½c paid later in a small way, and a car or two later at 17c, f.o.b. shipping points, all from smaller producers.

COUNTRY HIDES.—The country market also moved up, with prices rether rangy, depending upon average

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"The Man You Know"

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In Canada: H. J. Mayer & Sons Co., Limited, Windsor, Ontario

weight and section. At late mid-week, some 48/50 lb. avge. country allweights sold at 16c, flat, trimmed, f.o.b. nearby shipping point, with a cent better reported available for hides around 18 lb. avge.

at 22%c

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CALF AND KIPSKINS.—Packer calfskins sold again this week at steady prices. One packer sold 6,000 Feb. calf early, 9½/15 lb. at 62½c and lights under 9½ lb. at 57½c; some St. Paul lights had moved previous week at 60c, the car running good proportion lights. Later, another packer sold 6,000 River point Feb. calf, heavies at 62½c and lights 57½c, unchanged prices.

One packer sold 6,000 River point Feb. kips early this week at steady prices, 33 1/2c for northern native kips and 291/2c for brands. At the same time, another packer moved two cars southern and one car northern kips, mostly Jan. but including some trimmed Dec. kips on basis of New York selection and trim; the 12/17 lb. trimmed sold at \$7.25 for southerns and \$7.50 for northerns, while 17 lb. and up trimmed sold at \$7.75 for southerns and \$8.00 northerns. The untrimmed Jan. kips sold at 31c for southern natives and 32c for northern natives; southern brands sold at 27c, with just a few northerns included same basis.

New York

Packer regular slunks sold previous week at \$2.75; hairless slunks quoted \$1.00@1.10.

Chicago city calfskins are quoted in a nominal way 40@42c for 8/10 lb. and 45@46c for 10/15 lb., with city kips around 28@29c. Country calfskins are quoted around 28@29c for 8/10 lb. and 30@32c for 10/15 lb.; country kips around 23@24c, flat.

SHEEPSKINS. — Market continues quiet on packer shearlings, with both production and buying interest currently rather limited. Packer No. 1's are quoted \$2.00@2.25 each, with No. 2's nominal around \$1.80, and No. 3's 90@1.00. Fall clips are quoted \$3.00@3.25 each, topping in this range, with indication a few have moved possibly under the inside figure. Pickled skins are slow, with offerings at \$17.00 per doz. packer production straight run unsold, and other productions reported obtainable

WEEK'S CLOSING MARKETS

\$2.00@3.00 less. Two mid-western packers sold wool pelts on bids this week but no details have been released to the trade. However, rumors circulating that \$4.00@4.05 per cwt. liveweight basis was paid for Feb. pelts are viewed in the trade as not far out of line with the current market, based on wool yield.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

Week ended	Previous	Cor. week,
Feb. 6, '47	Week	1946
Hvy. nat. strs. @23 Hvy. Tex. strs.20 @21n	@20n @19n	@151/4
Hvy. butt brnd'd strs20 @21n Hvy. Col. strs194@2041	@ 19	@141/4 @14
Ex-light Tex. @22n strs	@20 @19	@18 @1414
Hvy. nat. cows. @22 Lt. nat. cows241/2@251/2	@ 19 @ 22	@15% @15%
Nat. bulls	@1416	@11
Kips, nat 31 @33 1/2 Kips, brnd'd 27 @29 1/2	32 @33 1/ ₃ 28 @29 1/ ₄	@20 @17%
Slunks, reg @2.75 Slunks, brls1.00@1.10		@1.10 @55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts18	@20	16	@17%	@15
Brnd'd all wts.17	@19	15	@16%	@14
Nat. bulls14	@15		@13	@11%
Brnd'd bulls13	@14		@12	@10%
Calfskins40	@46	40	@46	201/2 @23
Kips, nat28	@29	28	@29	@18
Slunks, reg	@2.50		@2.50	@1.10
Slunks, hrls90	@1.00	90	@1.00	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. strs16 @17	14 @15	14% @ 15
Hvy. cows16 @17	14 @15	14% @ 15
Bulls16 @17	14 @15	@15
Extremes16 @17		@15
Bulls1114@12	10%@11	10%@11
Calfskins28 @32	28 @32	16 @18
Kipskins23 @24	@24	@16
Horsehides8.00@9.00	7.25@8.50	$6.50 \oplus 8.0$

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS

Pkr. shearigs. 2.00@2.25 2.15@2.25 62.15

Dry pelts . . . 24 @25 24 @25 24 625

N. Y. HIDE FUTURES

MONDAY, FEBRUARY 3, 1947

June	High	Low	Close
	22.13	21.85	21.85
	21.55	20.65	20.99b
	21.40	20.80	20.80-90
Closing 59 to 86	bigher; sales	50 lots.	

FRIDAY'S CLOSINGS

V

Provisions

The general provision market closed the week with a good undertone. Offerings were light for slaughter has been restricted due to limited selling of hogs in severe weather. A new high of \$26.00 was paid on the Chicago mart on Friday.

Cottonseed Oil

Mar., 34.00b; May, 34.75b, 35.25ax; July, 34.75b, 35.00ax; Sept., 29.25b, 29.75ax; Oct., 26.55; Dec., 24.00b, 24.25ax; July, 24.00b. Sales, 45 lots.

TUESDAY, FEBRUARY 4, 1947

June22.16b	22,10	21.79	22.05b
Sept21.55	21.55	21.18	21.50b
Dec20.90	21.30	21.00	21.35b
Cleating 90 to 55	higher: poles	69 lots	

WEDNESDAY, FEBRUARY 5, 1947

June 22.15b Sept 21.75	23.00 22.40	22.60	23.00 22.25-85
Dec21.55	22.20	21.55	22.20-85
Closing 70 to 95	higher; sales	99 lots.	

THURSDAY, FEBRUARY 6, 1947

	23.00	23.00	22.45	22.85b
	22.05	22.05		21.60b
Dec	21.65b	21.90	21.45	21.40b
Clouds	or OK lamons on	los 64 lots		

FRIDAY, FEBRUARY 7, 1947

June21.70	23.00	22.65	22.755
Sept21.75	22.19	21.95	21.95b
Dec21.50	b 22.04	21.77	21.75b
Closing 35 to 4	notes sales	64 tota	



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THE HOME OF Turedge BEEF CLOTHING

THE CLEVELAND COTTON PRODUCTS CO.

LIVESTOCK MARKETS Weekly Review

Production of Meat Shows Further Decline

Meat production under federal inspection for the week ended February 1 totaled 304,000,000 lbs., 15 per cent below the 359,000,000 lbs. produced during the preceding week, and 19 per cent below the 376,000,000 lbs. recorded for the corresponding week last year, the U. S. Department of Agriculture announced.

Slaughter of cattle under federal inspection for the week totaled an estimated 258,000 head, 15 per cent below 305,000 a week earlier, but 7 per cent above 241,000 a year ago. Beef production was calculated at 127,000,000 lbs., compared with 148,000,000 lbs. the preceding week and 127,000,000 lbs. a year ago.

Calf slaughter, estimated at 105,000 head, was 20 per cent below the 131,000 head of last week, and 17 per cent under 126,000 head in the same week last year. Output of inspected veal for the three weeks under comparison was 10,800,000, 14,100,000, and 11,000,000 lbs., respectively.

Hog slaughter for the week was estimated at 1,101,000 head, 15 per cent below the 1,297,000 head slaughtered during the preceding week, and 22 per cent below 1,407,000 head in the same week in 1946. Estimated production of pork totaled 153,000,000 lbs., compared with 181,000,000 lbs. last week, and 218,000,000 lbs. last year. Lard output amounted to 43,100,000 lbs., compared with 49,700,000 last week and 44,400,000 in the same week last year.

Sheep and lamb slaughter for the week was estimated at 309,000 head, 13 per cent below 356,000 for the preceding week and 28 per cent below 430,000 head for the same period last year. Production of inspected lamb and mutton in the three weeks amounted to 13,600,000, 15,700,000, and 19,900,000 lbs., respectively.

LIVESTOCK AT 67 MARKETS

Receipts in December, 1946, local kill, shipments, as reported by the Office of Production & Marketing Administration.

	CATTLE	5	
	Receipts	- Local slaughter	Ship- ments
Dec., 1946 Dec., 1945 5-yr. Dec. av	.1,588,516	977,708 748,388 788,403	901,228 839,050 716,356
	CALVES	5	
Dec., 1946 Dec., 1945 5-yr. Dec. av	. 484,591	357,014 320,048 325,007	207,085 165,402 193,935
	HOGS		
Dec., 1946 Dec., 1945 5-yr. Dec. av	.8,459,067	2,062,457 2,192,805 2,806,691	927,501 1,270,975 1,058,751
SH	EEP AND	LAMBS	
Dec., 1945 5-yr. Dec. av	.2,099,920	$\begin{array}{c} 786,107 \\ 1,127,245 \\ 1,225,501 \end{array}$	710,358 976,836 916,348

KINDS OF LIVESTOCK KILLED

	ес.,	Nov.,	Dec.,
	46 er-	1946 Per-	1945 Per-
	ent	cent	cent
Cattle-			
Steer41	.6	33.4	35.2
Heifers14	0.1	14.2	12.5
Cows41	.8	49.2	48.4
Cows and heifers55	8.	63.4	60.9
Bulls and stags 2	2.6	3.2	3.9
Canners and cutter19	7.7	25.1	18.9
Hogs-			
Sows 7	1.1	7.6	9.8
Barrows and gilts92		90.7	89.9
Stags and boars	.4	1.7	.8
Sheep and lambs-			
Lambs and yrlgs86	8.8	78.9	76.2
Sheep	3.2	21.1	23.8

DECEMBER MEAT PRODUCTION

Total production of meat and lard during December, 1946, compared with a year earlier.

	Dec., 1940	Dec., 1949
	lbs.	lbs.
Beef	640,743,000	535,855,000
Veal	65,230,000	63,761,000
Pork (carcass wt.)	959,053,000	1,058,969,000
Lamb and mutton	58,723,000	80,491,000
Total	1,723,750,000	1,739,096,000
Pork, excl. lard	728,500,000	810,106,000
Lard and rendered		
pork fat	168,326,000	180,801,000

Change Steer Classes For Next International

LIN

Important changes in the steer classes of the 1947 International Live Stock Exposition are announced by the management of the show, which will be held in the International Amphitheatre at the Chicago Stock Yards November 28 to December 6. All individual steers will be classified by age rather than by weight, as heretofore.

According to Henry W. Marshall, of Lafayette, Indiana, president of the laternational, the action is taken in order to better recognize the important profit factor of weight for age in beef production. In the case of range produced calves, where the exact date of birth is not known, exhibitors will be permitted to enter animals under the month of birth.

The new classification will apply to the Junior Live Stock Feeding Contest as well as to the open steer classes.

Under the new plan, the 1947 International steer classification will be as follows: Junior Yearlings—steers bom from January 1, 1946 to April 30, 1946; Summer Yearlings—steers dropped from May 1, to August 31, 1946; Senior Calves—from September 1 to November 30, 1946; and Junior calves, steers bom on or after December 1, 1946.

MONTANA OLEO LICENSE LAW

A bill recommended recently to the Montana legislature by the House committee on dairying would eliminate the present state butter substitute license for retailers and the \$1,000 license fee for wholesalers, and provide for a tax of 15c per pound on oleomargarine. The constitutionality of Montana's margarine license law had previously been questioned in litigation before the state's Supreme Court.



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Livestock Buying Service

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INDIANAPOLIS, INDIANA



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on February 6, 1947, reported by Office of Production & Marketing Administration:

H00S (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul PROFES AND CILTS:

BARKUW	D WIND	SAACA 17.				
Good and	d Choice:					
120-140 140-160 180-180 180-200 200-220 220-240 240-270 270-300 300-330 330-360	lbs	25.00-25.75 25.00-25.75 25.00-25.75 24.75-25.50 24.25-25.00	\$21,50-24,00 23,00-25,50 25,00-25,75 25,25-25,75 25,25-25,75 25,26-25,75 24,75-25,50 24,75-25,50 24,25-25,25	\$50-25.00 24.75-25.00 25.00-25.25 25.00-25.25 25.00-25.25 25.00-25.25 25.00-25.25 25.00-25.25	\$00-25.00 24.75-25.30 25.25-25.35 25.25-25.35 25.25-25.35 25.00-25.25 24.90-25.25 24.75-25.00 24.50-24.85	25.50 only 25.50 only 25.50 only 25.50 only 25.50 only 25.50 only 25.50 only 25.50 only 25.50 only
200	1bs	25.00-25.25	22.50-25.50	24.50-25.00	24.50-25.15	24,75-25,0
80WS:						
	d Choice:					
270-300 300-330 330-360 360-400	Ibs Ibs Ibs	21.50-22.00 21.25-21.50	21.50-22.00 $21.50-22.00$ $21.50-22.00$ $21.50-22.00$	23.00 only 23.00 only 23.00 only 23.00 only	22.25-22.50 22.25-22.50 22.00-22.25 22.00-22.25	22.50-23.0 22.50-23.0 22.50-23.0 22.50-23.0
Good:						
400-450 450-550	Ibs		21.25-22.00 19.75-21.75	$\begin{array}{c} 22.50 \hbox{-} 23.00 \\ 22.50 \hbox{-} 23.00 \end{array}$		22.50 only 22.50 only
Medium: 250-550	1ba	19.00-20.75	18.75-21.50	22.00-22.50	21.50-22.00	22.00-22.2

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Medium:				
250-550 lba 19.00-20.75	18.75-21.50	22.00-22.50	21.50-22.00	22.00-22.25
SLAUGHTER CATTLE, VEAL	ERS AND CA	ALVES:		
STEERS, Choice:				
780- 900 lbs 24.50-26.50	24.00-26.00	28.00-25.50	23.00-26.00	23.50-26.50
900-1100 lbs 25.50-27.50	24,50-27.00	23.50-27.00	24.25-27.00	24.50-27.00
1100-1300 lbs 26.00-28.00 1300-1500 lbs 26.00-29.00	25.00-28.00 25.00-28.00	28.50-27.00 24.00-27.00	24.75-27.00 24.75-27.00	24.50-27.50 24.50-27.50
1300-1300 108 20.00-25.00	20.00-25.00	24.00-21.00	24.10-21.00	24.00-21.00
STEERS, Good:				
700- 900 lbs 22.00-24.50	20.00-24.00	19.00-22.50	20.00-24.25	19.50-24.00
900-1100 lbs 23.00-25.50 1100-1300 lbs 24.00-26.00	21.00-24.50 22.00-25.00	19.50-23.50 20.00-24.00	20.50-24.75 21.00-24.75	19.50-24.50 19.50-24.50
1300-1500 lbs 24.00-26.00	22.00-25.00	20.00-24.00	21.00-24.75	19.50-24.50
STEERS, Medium:				
700-1100 lbs 16.50-24.00	15.50-20.00	15.50-19.50	15.50-21.00	14.50-19.50
1100-1300 lbs 17.00-24.00		17.00-20.00	18.75-21.00	14.50-19.50
STEERS, Common:				
700-1100 lbs 14.00-16.50	13.50-16.50	13.00-15.50	13.00-15.50	12.00-14.50
HEIFERS, Choice:				
600- 800 lbs 23.00-24.50	23.50-25.50	21.50-24.00	22.00-24.75	22.50-25.00
800-1000 lbs 23.50-25.00	23.50-26.00	21.50-24.50	22.25-25.25	23.00-25.00
HEIFERS, Good:				
000- 800 lbs 20.00-23.00	18.50-23.50	18.50-21.50	18.00-22.25	18.50-23.00
800-1000 lbs 20.50-23.50	19.00-28.50	18.50-21.50	18.50-22.25	18.50-23.00
HEIFERS, Medium:				
500- 900 lbs 15.50-19.50	14.50-19.00	14.00-18.50	13.50-18.50	14.00-18.50
HEIFERS, Common:				
500- 900 lbs 12.50-15.50	12.00-14.50	12.00-14.00	12.00-13.50	11.50-14.00
COWS (All Weights):				
Godd 15.00-16.00	13.50-15.50	13.00-15.00	13.00-15.50	13.00-14.50
Medium 12.50-15.00	11.50-13.50	11.75-13.00	11.75-13.00	11.50-13.00
Cut. & com 9.75-12.50	10.00-11.50	10.25-11.75	10.00-11.75	9.75-11.50
Canner 9.00- 9.75	8.50-10.00	9.00-10.25	8.75-10.00	8.50- 9.75
BULLS (Ylgs. Excl.), All We	ights:			
Beef, good 15.25-16.00	14.50-15.25	14,50-15.00	14.75-15.25	14.50-15.00
Sausage, good 15.25-16.00	14.00-14.50	14.00-14.50	14.00-14.75	14.50-15.00
Sausage, medium, 13.50-15.25 Sausage, cut. &	12.50-14.00	12.00-13.75	12.00-14.00	12.75-14.50
com 11.50-13.50	10.00-12.50	10.50-12.00	10.25-12.00	11.00-12.75
VEALERS:				
Good & choice 24.00-28.00	21.00-30.00	17.00-20.00	20.00-25.00	19.00-28.00
Com. & med 11.00-24.00	11.00-21.00	11.00-17.00	12.00-20.00	11.50-19.00
Cull 9.00-11.00	8.50-11.00	8.50-11.00	8.50-12.00	8.00-11.50
CALVES:				1.
Good & choice 17.00-20.00	16.50-19.00	16.50-18.50	18.50-22.00	18.00-21.00
Com. & med 11.00-18.00	11.00-16.50	10.50-16.50	12.00-18.50	10.50-18.00
Cull 10.00-11.00	8.00-11.00	8.50-10.50	8.50-12.00	9.00-10.50
SLAUGHTER LAMBS AND SH	EEP:			
LAMRS:				

SLAUGHTER LAMBS AND	SHEEP:			
LAMBS:				
Good & choice 23.00-28 Medium & good 18.00-22 Common 14.75-17	.75 18.00-22.75	22.50-28.25 18.00-22.25 13.50-17.00	22.50-23.00 19.50-22.25 16.50-19.25	22,90-23.5 17.25-22,7 14,00-17.0
YLC. WETHERS:				
Good & choice		********		15.00-19.0 13.00-14.7
EWER:				
Good & choice 8.25- 8 Common & med 7.00- 8		8.00- 8.75 6.50- 8.00	8.00- 8.50 6.75- 7.75	8.00- 8.7 6.50- 7.7
Quotations on wooled sto	ck based on a	nimals of co	errent season	

wights and wool growth. Those on shorn stock on animals with No. 1 and Ra 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of ladks and Good grades, and on ewes of Good and Choice grades, as combined, spreamt lots averaging within the top half of the Good and Choice and Choice and Choice and the Good and Choice and Choice and the Good and Choice grades, as combined, spread to the Good and Choice grades, as combined, as the Good and Choice grades, as

ORIGINAL PHILADELPHIA SCRAPPLE "Glorified" HAMS . BACON . LARD DELICATESSEN



PACKERS - PORK - BEEF John J. Felin & Co.

INCORPORATED 4142-60 Germantown Ave. PHILADELPHIA 40, PENNA.



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Inquiries Invited

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"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

BOSTON 9-P. G. Gray Co., 148 State St. CLEVELAND 15-Fred L. Sternheim, 801 Caxton Bidg. NEW YORK 14-Herbert Ohl, 441 W. 13th St. PHILADELPHIA 6—Earl McAdams, 204 Walnut Place WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

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For Service and Dependability

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Peoria Packing Co. U. S. YARDS PEORIA, ILL.

Executive Offices 172 E. 127th STREET NEW YORK 35, N. Y.

Brooklyn Division 1125 WYCKOFF AVE. BROOKLYN 27, N. Y.

FERRIS HICKORY SMOKED HAM and BACON

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

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William G. Joyce Boston, Mass,

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

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THE FOWLER CASING CO. LTD.

8 Middle Street, West Smithfield

LONDON, E. C. 1. ENGLAND

(Cables: Effseaco, London)

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 - Howard Machines save money on pack-ing house cleaning problems.
 Satisfy Federal Inspection.
 Write for detailed information.

HOWARD ENGINEERING & MFG. CO. CINCINNATI 14. OHIO 2245V+ BUCK ST.



Pork · Beef · Veal · Lamb **Vacuum Cooked Meats**

THE RATH PACKING COMPANY, Waterloo, lower

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week end-ing Saturday, February 1, 1947, as reported to THE NATIONAL PRO-

CHICAGO

Armour, 3,197 hogs; Swift, 3,480 hogs; Wilson, 4,172 hogs; Western, 24 hogs; Arger, 3,713 hogs; Shippers, 5,771 hogs; Others, 17,994 hogs. Total: 21,985 cattle; 3,214 calves; 38,351 hogs; 13,300 sheep.

KANSAS CITY

	CHEFTIG	CHITCH	Hoge	gueeb
Armour	4.583	1.000	1.002	6,619
Cudahy	2,299	558	878	3,726
wift	3,488	1.174	6,332	5,104
Wilson		421	1,276	1,135
Campbell			000	
D.S.P				***
Others	. 4,392	10	1,939	12,069
Total	.18,196	3,163	11,427	28,653

AHAMO

	1	Cattle &	Hogs	Sheep
Armour		. 6,815	4.324	6,812
			2,436	6,621
Swift		. 5,373	4,892	7,496
Wilson		. 2,901	2,877	
Independer	it		2,099	***
Others			5,225	
Live Stock		. 114	1,240	
Cattle a	nd	calves:	Eagle, 32:	Great-

Cattle and calves: Eagle, 32; Greater Omaha, 00; Hoffman. 85; Rothschild, 94; Roth, 190; Kingan, 933; Merchants, 11.
Total: 19,844 cattle and calves; 23,093 hogs and 20,929 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,090	1.253	7,985	3,711
Swift	3,794	1.490	7,545	2,669
Hunter	904		1,766	112
Krey			93	
Heil			327	***
Laclede			1,613	
Sieloff				
Others	4.376	277	3,709	933
Shippers	2,690	2,508	12,624	757
Total	14,854	5,528	37,490	8,182

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	. 3.162	45	10.113	2,896
Armour	. 3,838	16	15,058	2,46
Swift	. 2.830	18	6,563	2,79
Others			***	
Shippers .	. 8,425	4	5,450	ii
Total	.18,580	83	37,184	8,27
		TARERI		

	Cattle	Calves	Hogs	Sheep
Swift		575		10,481
Armour		257		2,308 2,100
Others	. 0,102	- 00		2,100
Total				14,889
Not incl 13,396 ho	nding 1	98 cat	tle, 11	calves,
direct.	En amo	. 00	висер	bougnt

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,002	539	2,367	2,780
Guggen- heim Dunn-	326	***		***
Ostertag.			30	
Dold			261	
Others	2,282		1,016	14
Total	3.820	539	3.674	2,794

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour			1,164	813
Wilson		323		371
Others	351	1	446	***
Not inch and 475 sh	ading 7	8 cattl	e, 4,876	

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				433
Kahn's	205	63	4,289	
Lorey			344	
Meyer			1,969	***
National .				
Schlachter.		6D		22
Schroth		1	2,697	
Others	. 1,735	761	2,479	469
Shippers .	. 106	486	2,158	219
Total	2.331	1.380	13,963	1.143

	Cattle	Calves	Hoga	-
Armour Swift	1,251 912	1,180 846	3,110	150
Bonnet City Rosenthal	395		85	744 044 144
Total	3,008	2,037	6,615	1.70

DENVER Cattle Calves Hogs In

,	VERFFER	Cuttes	ATOM S	III area	
Armour Swift Cudahy Others		111 108 103 138	4,874 6,358 2,850 1,785	355	
Total		460	14,805	13,72	
	ST.	PAUL			
	Cattle	Calves	Hogs	-	
Armour	4,600	2,984	12,580	1,796	
Cudahy	916 786	2,225	***	1,30	
Superior	1,133	F 100	10.000	Sta.	
Others	1,516	5,169 1,813	19,601	1,50	

Total ...14,998 12,251 36,437 8.38 TOTAL PACKER PURCHARM

	Week ended Feb. 1	Prev. week	Cor. Week, 1946
Cattle	.138,815	133,625	125.000
Hogs		221,029	341,010
Sheep	.131,092	105,828	197,143

CHICAGO LIVESTOCK

Supplies of livestock at the Chicap Union Stockyards for current and comparative periods:

RECEIPTS

Catt	le Calves	Hogs	Sheep
Jan. 31 2,17	4 245	8,426	1.206
Feb. 1 38	3 62	4.412	414
Feb. 316,92	4 674	10,779	8.776
Feb. 4 8,47		11,802	1,705
Feb. 5 7,58	2 418	8,437	3,500
Feb. 6 9,00	0 800	10,500	7,000
*Week			*****
so far.41,98	4 2,510	41,518	10,481
Wk. ago.30,95	1 3,677	51.545	20,929
194640,51	9 3.075	71,634	43,456
194551,74	7 3,600	52,790	87,488

*Including 342 cattle, 461 calves, 18,722 hogs and 2,666 sheep direct to packers.

SHIPMENTS

		Cattle	Calves	Hogs	Sheer
Jan.	31		52	2,150	96
Feb.				***	41
Feb.	3	5,034		***	1,80
Feb.	4	3,495		270	786
Feb.	5	3,280	61	433	1,70
Feb.	6	5,000	100	1.500	3,000
Weel	k				
BO	far.	16,809	161	4,027	6,00
Wk.	ago.	10,260	439	3,621	8,50
1946		20,157	1.198	11.350	9.97
10.45		17 976	415	6.064	9.67

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chi-cago packers and shippers week east

Thursday.	Week ended	Pret.
	Feb. 6 purch27,085 purch 6,177	Week 23,766 6,206
Total .	33,262	40,041

FEBRUARY RECEIPTS

Cattle													1947 42,367	1944 87,394
Calves							ø		0	0			2,572	3,602
Hogs	0	0	0	0	0	0		0	0	e	0	,	45,990	14,100
Sheep		0	0	0	0	0	0	0	0				16,937	55,894

FEBRUARY SHIPMENTS

Cattle										1947 16,970	1946 17,941
Hogs Sheep		0	0	0	0	٥	0		۰	4,027	10,78 11,19

PACIFIC COAST LIVESTOCK

Receipts for five days ended Feb. 1:

Cattle Calves Hogs Sheep Los Angeles...6,342 1,443 1,410 41 San Francisco..1,000 50 700 1,700 Portland1,950 210 835

SLAUGHTER REPORTS

H

82

6,615 7,70

Hogs B 4,874 5,84 6,856 8,76 2,850 8,86 1,785 1,87

14,865 13,73

Hogs Man 12,530 1,78

1,30

19,001 4,30 4,216 2,86

36,437 9,33

CHASES

STOCK

the Chicago

,518 16,481 ,545 20,929 ,684 43,486 ,790 87,482 461 calves,

ogs Sheep ,150 962

027 621 350 064 8,696 9,971 8,675

HASES

sed by Chi-

40,861

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ENTS

ESTOCK ys ended

700 1,780 805 TM

8, 1947

1,894 785

1,750

Sheep 1,280

special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Feb. 1, 1947.

frien			
(CATTLE	8	
Chicago† Kansas City Omaha* Bat St. Louis. 3t. Joseph. Sioux City Wichita* Philadelphia Indianapolis	Week ended Feb. 1 21,985 16,808 21,551 12,164 9,549 10,475 2,888 2,850 2,329	Prev. week 23,405 20,416 22,351 13,398 11,694 3,876 3,872 2,706	Cor. week, 1946 13,424 13,128 16,977 5,744 4,920 9,625 3,082 8,757 1,113
New York & Jersey City. Okla. City*. Chacinnati Denver St. Paul. Milwaukee	7,311 4,841 4,072 7,300 13,482 2,438	8,470 8,768 6,183 7,737 13,332 8,325	11,046 3,227 5,971 5,984 12,643 8,350
	140,033	149,045	113,991

	HOGS		
Chicago	87,679	106,789	111,426
Kansas City	46,926	57,017	64,627
Omaha	70,576	63,102	76,827
East St. Louis1	75,636	78,079	86,265
St. Joseph	21,895		86,658
Sioux City	45,092	54,345	58,278
Wichita	2,658	2,779	8,822
Philadelphia	11,198	12,351	14,784
Indianapolis	22,656	25,821	11,772
New York &			
Jersey City	34,662	34,168	56,145
Okla. City	7,823	13,541	12,273
Cincinnati	11,569	14,095	14,385
Deaver	15,993	17,639	14,345
St. Paul	32,221	36,678	59.857
Milwaukee	3,207	4,490	5,742
Total	100 001	520,894	622,200

Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

- 1	BHEEP		
Chicago †	13,300	8,215	26,42
Kansas City	20,023	28,459	32,74
Omaha	23,893	24,765	28,000
East St. Louis.	7,425	6,593	8,85
St. Joseph	12,824	***	26,130
Sioux City	10,199	9,400	17,41
Wichita	2,780	4,770	6,75
Philadelphia	2,296	3,100	4,51
ndianapolis	1,421	2,081	4,24
lew York &			
Jersey City	42,855	44,685	47,84
kla. City	1,659	4,759	8,32
incinnati	824	322	64
Denver	10,425	9,403	6,77
t. Paul	7,423	9,499	18,42
iliwaukee	1,500	660	2,01
Total	58 847	156 720	999 01

NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 3, 1947:

1	CATTLE:
	Steers, gd. \$24.00@26.00 Cows, med. 11.50@13.00 Cows, com. 10.00@11.50 Cows, can. & cut. 7.75@ 9.75 Bulls ** 13.00@16.00
1	CALVES:
	Vealers, gd. to ch\$26.00@31.00 Vealers, med. to com 20.00@25.00 Calves, gd. to ch 18.00@21.00 Galves, call 9.00@13.00
	HOGS:
	Gd. & ch
	LAMBS; Gd. & ch\$25.00
	Receipts of salable live- stock at Jersey City and 41st

St., New York Market for week ended February 1, 1947:

Salable Total (incl.	Cattle 647	Calves 504	Hogs* 870	Sheep 8
directs)	3,612	6,192	13,913	24,241
Previous we				
Salable Total (inc	680	1,125	413	206
directs).	4,609	7,669	16,002	35,956
*Including	hogs	at 31st	t street	

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration.

Des Moines, Ia., Feb. 6 .-At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were 25c to 75c higher for the week.

Hogs, good to choice:

100-180									\$22.00@24.50
180-240									23.75@25.00
240-330	lb.								
330-360	lb.								24.00@24.75
Sows:									
270-330									\$21.25@22.00
400-550	lb.		*	*			*		21.00@21.75
Desci	-4-		_	4	P	1			4 O

Receipts of hogs at Corn Belt markets for the week ended Feb. 6, were as follows:

Jan.	31							This week	k	Same day last wk. 31,500
								.36,5		82,800
								.41.0		54,000
								.24,0		51,000
Feb.								. 9,00		89,000
Feb.	6	*			*			.47,8	00	20,500

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ending February 1, were reported to be as follows:

AT 20 MARKETS.

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 25	.229,000 .274,000 .230,000 .272,000 .239,000	422,000 483,000 681,000 853,000 852,000	214,000 222,000 826,000 281,000 241,000
AT 11 MAE WEEK EN			Hogs
Feb. 1 Jan. 25 1946 1945 1944			.883,000 .393,000 .581,000 .294,000
AT 7 MAR: WEEK ENDED:	KETS,	Hogs	Sheep
Feb. 1 1946 1945 1944	.192,000 .158,000 .200,000	800,000 845,000 536,000 258,000 652,000	154,000 169,000 239,000 216,000 185,000
	*		

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during December, 1946, bought at stockyards and direct, as reported by USDA.

1946 Per- cent	1946 Per- cent	1945 Per- cent
Cattle-		
Stockyards77.0 Other23.0	76.8 28.2	74.2 25.8
Calves-		
Stockyards63.3	68.8	61.4
Other36.7	81.2	38.6
Hogs— Stockyards31.7 Other68.3	85.2 64.8	32.9 67.1
Sheep and lambs— Stockyards56.9 Other43.1	60.2	58.7



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OF QUALITY
Straight or mised carlots; ship L. C. L. to wholesalers and retailers by refrigerated truck, any amount, reasonable rates.

KOSHER lamb, veal, or best on request. Custom slaughtering on request. Overnight delivery to New York, Boston, Philadelphia.

U. S. GOVERNMENT INSPECTION

PLANT & OFFICE: Rochester, N. Y. Address all mail to P. O. Bax 305



Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC. - PHILADELPHIA, PA.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production and Marketing Administration.)

WESTERN DRESSED MEATS

	WESTERN DRESSED MEA	110		
		New York	Phila.	Boston
STEERS, carcass	Week ending Feb. 1, 1947	8,635	2,240	1,748
	Week previous	12,987	2,276	1,867
	Same week year ago	4,129	1,087	80
COWS, carcass	Week ending Feb. 1, 1947	5,030	3,252	2,442
	Week previous	4,771	3,952	2,850
	Same week year ago	2,483	2,935	252
BULLS, carcuss	Week ending Feb. 1, 1947	214	9	152
	Week previous	383	29	151
	Same week year ago	203		
VEAL, carcass	Week ending Feb. 1, 1947	10,880	1,152	1,061
	Week previous	19,219	978	783
	Same week year ago	11,186	262	20
LAMB, careass	Week ending Feb. 1, 1947	55,358	9.714	17,258
	Week previous	61,715	10,402	20,932
	Same week year ago	13,776	***	1,689
MUTTON, carcass	Week ending Feb. 1. 1947	5,504	2.133	1,330
na a a contri contrante	Week previous	6,228	1,490	1.86
	Same week year ago	2,694		.,
PORK cuts, lbs.	Week ending Feb. 1, 19472		834,468	364.954
	Week previous		1.132.781	208,013
	Same week year ago	793,613	88,426	
BEEF cuts, lbs.	Week ending Feb. 1, 1947	256,159		
DESERT CHES, 100.	Week previous	137,135	***	***
	Same week year ago	362,939	***	***
	LOCAL SLAUGHTERS			
CATTLE, bend	Week ending Feb. 1, 1947	7.311	2.850	
	Week previous	8,470	3,372	
	Same week year ago	11.046	3,757	
CALVES, head	Week ending Feb. 1, 1947	8,581	2,145	
CILLY MO, MUNIC	Week previous	10,832	1.876	***
	Same week year ago	5,550	1,981	* * *
HOGS, head	Week ending Feb. 1, 1947	34,662	11,198	***
moos, nead	Week previous	34,168	12,351	***
	Same week year ago	56,145	14,784	***
SHEEP, head	Week ending Feb. 1, 1947	42,855	2,296	***
SHEEL, Bend	Week previous	44,685	3,109	* * * *
		47,348		***
Country Ass.	Same week year ago product at New York totaled		4,517	
lambs. Previous w shown above.	eek 4,485 veal, 10 hogs and 107	lambs is	a addition	to tha

WEEKLY INSPECTED SLAUGHTER

New losses were noted in slaughter of livestock at 32 cen. ters during the week ended February 1. All totals were smaller than a week earlier while only cattle kill was greater than for the same period of a year previous. Hog kill a year ago was slightly over the 1,000,000 mark while for the week under review it was slightly better than 837,000 head.

NORTH ATLANTIC	Cattle	Calves	Hoge	Sheep
New York, Newark, Jersey City Baltimore, Philadelphia	7,311	8,581 1,121	34,662 24,263	42,868
NORTH CENTRAL	3,022	3,444	24,200	1,872
Cincinnati, Cleveland, Indianapolis	21,372	2,946 8,968 29,173 6,463	50,932 87,679 98,666 75,636	4,428 22,710 14,821
Sioux City	10,475 20,568 16,803	132 983 4,620 2,547	45,092 70,576 46,926 154,464	12,077 10,130 23,300 20,023 31,005
	4,744 20,350	2,349 6,014	34,796 66,383	28,942
ROCKY MOUNTAINS	8,231	383	17,224	13.068
PACIFIC ¹ Total Total last week Total last year	199,538 234,639 167,790	4,795 79,065 97,829 83,791	30,445 837,744 996,766 1,055,142	32,740 258,422 300,382 357,843

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Jincludes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukes, Green Bay, Wis. Jincludes St. Louis National Stockyards, E. St. Louis, Ib., and St. Louis, Mo. Jincludes Cedar Rapids, Des Moines, Fort Dodge, Masso City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Lova, and Albert Lea, Austin, Minn. Jincludes Birmingham, Dothan, Montgomery, Ala., Tallahasse, Pla., and Albary, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Jincludes Denver, Colo., Ogden and Sait Lake City, Utab. Jincludes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogn
Week ended Feb. 1	2 614	689	23,152
Last year	1,865	375	15,724

BEEF · PORK · VEAL · LAMB HAMS . BACON . SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings



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Wilmington Provision Company

Slaughterers of

CATTLE - HOGS - LAMBS - CALVES

TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION WILMINGTON, DELAWARE

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Year Week

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

POSITION WANTED

EXGINEER: Experienced packinghouse engineer with 10 years' experience with a degree in medanical engineering. familiar with all types of egineering connected with packinghouse work tesires position preferably in the mid-west or west. § 418. THE NATIONAL PROVISIONER, 407 S. pearborn St., Chicago 5, Ill.

WHAT PACKING EXECUTIVE: With practical inswidge of all operations. Can manage sales, accounting livestock buying, plant. Have a proven report of 23 years. Chicago location. Available new. W-408, THE NATIONAL PROVISIONER, 687 S. Dearborn St., Chicago 5, III.

EXPERT SAUNAGEMAKER and foreman desires pailion with reliable packer. Lifetime experience. On furnish best of references. Age 36. Oliver Musgrove, 2532—14th St., N.W., Apt. 1, Washigton 9, D.C.

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SALESMEN WANTED

FOR THE FOLLOWING AREAS

Chicago and Vicinity South West

Pacific Coast

TO SELL COTTON CLOTH

PRODUCTS TO

PACKINGHOUSES,

PORK PROCESSORS, etc.

W-409, The National Provisioner

407 S. Dearborn St., Chicago 5, Ill.

New York Manufacturer Wants Spice Salesmen

One for Ohio, Michigan, Indiana territory; one for Pennsyivania, New York, West Virginia, Maryland, Washington, D.C., territory, Territory now producing sales to offset \$200.00 weekly drawing account. Gas and oil supplied at our expense. Must have car and following. Answer giving full details, age, experience, etc. Reply to Box W-404, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED: An opening presents itself for two salesmen covering southern and Ohio territories for a new organization, having erected a new manufacturing plant, catering to the packers and sausage manufacturers with latest creations in concentrated and natural seasonings and meat cures. This is an opportunity to grow with the organization. W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL PLANT superintendent wanted. Experienced in slaughtering, cutting, boning, sausage ansunfacturing, edible and inedible operations. State age, past experience and family status. Opertunity for the man who can qualify. W-852, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ACCOUNTANT: For general accounting department, with large independent beef packing house. Permanent position, excellent opportunity to advance into executive position. State experience, age, and salary desired. W-416, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5,

MEAT SALESMAN: Meat packer—full line quality products—opening in several Indiana, Ohio, Michigan, New York, Pennsylvania, Connecticut, Bhode Island and Wisconsin territories. Particularly Interested in experienced man with car and following for Indiana mill district, Good straight ulary, expenses and commission. W-419, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S, Ill.

WANTED: Experienced hotel and restaurant sales manager. Must have practical knowledge of all phases, be capable of organizing and directing the department. Location: Ohio. W-396, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. III.

WANTED: Man under 40 to manage canned meat division of large federally inspected cannery. Must have production and sales experience. Salary 36,000 annually plus percentage of net of department. W-406, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

EQUIPMENT FOR SALE

Meat Packers—Attention

Meat Packers—Attention

FOR SALE: 1-Oppenheimer fatback skinner; 2stainless steel 1400 gal. jacketed, agitated, kettles; 3-stainless steel jacketed 40-gal. kettles; 1-50 gal., 2-60 gal., 1-80 gal. aluminum jacketed kettles; 70-aluminum and stainless steel 30 gal. jacketed kettles; 2-allbright-Nell 4x0 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-Hottmann #4 cutter and mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

Consolidated Products Co. Inc., 14-19 Park Row New York City, N.Y.

FOR SALE: 2" Worthington steam pump, 2 cylinder; 2" Lobee pump, pulley drives; Newman fatgrinder, model 155 T; drawoff tank, 66x48x16, 3" outlet, heavy perforated plate, hardy used; round tanks 60x48, 48x36, 42x110; jacketed 36x36, 48x36, Carlbon Chemical Company, Box 552, Pawtucket, R. I.

FOR SALE: 30 H.P. Kewanee 125# pressure

FOR SALE: 30 H.P. Kewanee 125# pressure steam boiler, new, \$2500.00. One U. S. automatic stacker-slicer, used, \$375.00. Harrison Food Bank, Harrison, Ohio.

FOR SALE: 10,000 feet of beef rail—\$0.05 per pound. Immediate delivery. Aaron Equipment Com-pany, 1347 S. Ashland Ave., Chicago 8, Ill. Phone Chesapeake 5300.

FOR SALE: Meat grinder No. 32 Hobart, new head and shaft, excellent condition. \$300.00. Food-town Super Markets, Inc., Coffeyville, Kansas.

PLANTS FOR SALE

Plant For Sale

Plant For Sale

PERMANENT B.A.I. IMSPECTION. Weekly capacity 1200 cattile or 2500 hogs. Large sausage kitchen fully equipped. Beef coolers will hang 400 cattle. Boning room completely equipped including new Jones Superior band saw. Freeser—80,000 lb. capacity; six large coolers suitable for fabricating or processing. Pickle cellar, hide cellar, wet rendering, laundry, and abundance of dry storage space. Two 150-h.p. boilers, one operating on coal: the other on gas. One New York and two new Frick blower units were installed in beef chill rooms and cooler during past two years. Boilers, refrigeration and mechanical equipment in duplicate with stand-by safety factor. Stock pens with concrete floor, capacity 450 cattle. Office equipment includes large vault and all necessary furniture and machines. On railroad spur—dock facilities for three cars and six trucks.

Entire plant in excellent state of repairs; we spent over \$60,000.00 for new plant equipment and repairs last year. Location favorable for livestock supply; only 25 miles from St. Joseph, Missouri, and 200 miles from Omaha. Missouri River rail rates apply on all rail shipments.

Omaha. Missouri arves and adjuments. Labor conditions excellent; AFL union. \$50,000.00 will handle on lease-purchase arrangement; balance like rent over period five to ten years. Cash price, \$150,000.00.

Morris Packing Co., Inc. Leavenworth, Kansas

For Sale

MEAT PACKING PLANTS in two of the best distribution areas in the middle west. The Missouri Packing Company at Joplin, Missouri, under local inspection, and the Hutchinson Packing Company, under state inspection with federal certification, at Hutchinson, Kansas. These plants are going concerns and fully equipped for cattle and hog slaughtering. Wonderful opportunity for mean packer, canners, or anyone desiring to get into the packing business. Shown by appointment. Brokers recognized with interested clients. Write or call RANDOLPH PROPERTIES.

911 Midland Building Kaneas City, Missouri

FOR SALE: Good going sausage business. All equipment in good shape. Good new cement block building, in good location midway between Seattle and Portland. Large territory to draw from. Two trucks included in the business. Unable to care for business due to ill health. Priced to sell, some terms. FS-414, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS WANTED

WANTED TO BUY: Small modern packing plant equipped for bogs and cattle. Eligible for federal inspection preferred. Middle west, south or southwest. W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

ESTABLISHED meat concern catering to hotels restaurants and institutions, would like to handle exclusively in this territory a quality brand of meats and meat products. For further information write Asin Market, 164 State Street, Rochester 4, N. Y.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Ce, list below some of their currer machinery and equipment offerings, for sale available for prompt shipment unless etherwis stated, at prices quoted F.O.B. shipping point subject to prior sale.

Write for Our Weekly Bulletins.

Scales	
8-SCALES, Kron, stat. plat., 1000# cap., 500x1/4 dial, 100x1/4 tare, 400x100 cap.	
beam, 30x30 platform, each	390.00
cap., 30x1/10 dial, 16x18 platform 1-SCALE, Toledo, 31-0851 bench, 225#	190.00
cap., 125x¼ dial, 50x¼ tare, 50x10 cap. beam, 16x18 platform	265.00
1—SCALE, Toledo, 31-1821, portable count., 425# cap., 125x¼ dial, 100x½ tare, 200x50 cap. beam. 21x29 platform	385.00
1—SCALE, Toledo 31-0851, 115# cap., 75x1 os. dial, 10x1 os. tare, 30x10 cap. beam,	350.00
16x18 platform. 1—SCALE, Toledo 8821, port. count., 1600#	250.00
cap., 1000x1 dial, 200x1 tare, 400x100 cap. beam, 30x30 platform	400.00
2—SCALES, Fairbanks, bench, 400# cap., 50x¼ tare, 100x25 cap. beam, 21x28	
platform, each	350.00
1-ROTO-CUT, size 42x18, with motors, very little used	2750.00

very little used. 2-SAUSAGE STUFFERS, Globe #275, 500 cap., complete with cocks, ea... 1-GRINDER, Cleveland Kleen-Kut, 5 HP, new head, ring & worm, rebuilt & guar. Rendering & Lard Equipment

Rendering & Lard Equipment

1—COOKER, dry rendering, internal pressure, French Oil, 5x10, 20 HP motor,
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and pumps 1--HYDRAULIC PRESS, 1130 ton French, with pump, little used, excel. cond.... 750.00

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Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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SPECIALISTS

Used Rebuilt and New Packing House Machinery Equipment and Supplies

Meat and Gravy

Gov. Ernest Gruening of Alaska stated recently that moose should be considered as one of the hazards as well as one of the delights of that territory. Gov. Gruening made his statement after reading a report from Col. John P. Johnson that Alaskan moose have been attacking trains, causing derailments and delaying schedules. Col. Johnson suggests that all the animals caught be turned into "mooseburger."



The origin of the term "ham" as applied to an actor, according to cinema star Dennis Morgan, was the old ditty entitled "Ham Fat" which was a popular piece with younger and less gifted singers in the days when minstrels flourished. Minstrels who failed to make the grade were termed "ham fatters," and the "fat" part was gradually lopped off.

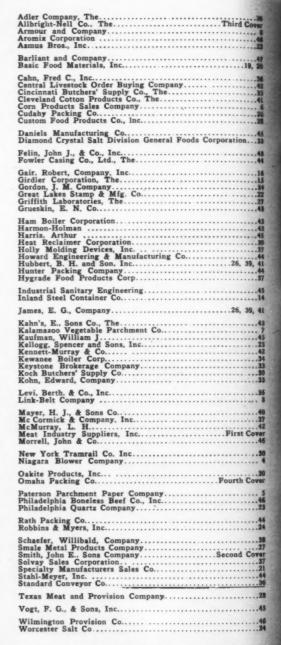


Chicken feathers may be used to make a new material for topcoats and women's coats. The yarn, made from feathers blended with wool, cotton and synthetic fabrics, is said to be warm, light-weight and water-repellent.



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